

PASS ^{the} BISCUITS PLEASE!



A COOKBOOK
COMPILED
BY THE
WILMINGTON JAYCETTES

**THE LIBRARY OF THE
UNIVERSITY OF
NORTH CAROLINA
AT CHAPEL HILL**



**THE COLLECTION OF
NORTH CAROLINIANA**

C641.5
W743p

THE STORY BEHIND "PASS THE BISCUITS, PLEASE"

Many happy hours have been spent by the Wilmington Jaycettes preparing for you our "Pass the Biscuits, Please" cookbook. No doubt, you'll find many new favorites. We wish to thank our patrons and the people who have shared their favorite recipes with us. All recipes, except for the "invited guest" section at the beginning of the book are from Jaycee homes. No asterick denotes a recipe from a wife of a Jaycee or a Jaycee; one, a Jaycette; two, a wife of a President or former President of the Wilmington Jaycees; three, a Jaycette President or past president of the Wilmington Jaycettes.

The purpose of our auxiliary is to assist our Jaycee husbands and give of ourselves to our community and our fellow man. The membership is composed of wives of Wilmington Jaycees only and are constituted as an auxiliary to their organization. In addition to our duties as baby-sisters during meetings and project times, we are also active in community projects where a woman's touch is needed. Even with all this, the Jaycettes find time for good fellowship and several club projects such as "Pass the Biscuits, Please" which has taken a year to prepare.

The following recipe is the deep-dark secret of how the Jaycettes keep their Jaycee husbands so happy!

FOREVER WEDDING CAKE

1 rounded Cup true love
1 heaping Cup of perfect trust and confidence
A pinch of unselfness
A sprinkle of interest in all he does
Mix all ingredients with a pinch of sympathy
Flavor with a bright fireside and a loving kiss
Bake well all your life.

Sincerely,

Carol Oosterwyk
Cookbook Chairman

INDEX

	Page
SPECIAL RECIPES	
From the White House	1
Executive Mansion	2
Mrs. John F. Kennedy	3
President of the North Carolina Jaycees	4
APPETIZERS	6 - 8
BEVERAGES	8 - 10
BREAD	11 - 15
CAKES	15 - 28
Icing	29 - 30
CANDY	30 - 34
COOKIES	35 - 41
EGG AND CHEESE	42 - 44
MEATS	
Beef	44 - 56
Chicken	56 - 61
Lamb	61 - 62
Pork	62 - 65
PASTRIES, DESSERTS, PIES	65 - 75
SEAFOOD	75 - 80
SALADS	80 - 89
VEGETABLES	89 - 100

JAYCETTE OFFICERS

1965-66

PRESIDENT Alice Arledge
1st VICE PRESIDENT Priscilla Radcliffe
2nd VICE PRESIDENT Nancy Moore
SECRETARY Grace Youngblood
TREASURER Peggy Moore
DIRECTOR Rachel Rogers
DIRECTOR Naomi Williamson

1966-67

PRESIDENT Carol Oosterwyk
1st VICE PRESIDENT. Grace Youngblood
2nd VICE PRESIDENT Beverly Strickland
SECRETARY Janice Lewis
TREASURER Faye Montague
DIRECTOR Betty Jean Baldwin
DIRECTOR Rachel Rogers

COOK BOOK PROJECT OF 1965, 66, 67

CHAIRMAN Carol Oosterwyk
ASSISTANT CHAIRMAN Priscilla Radcliffe
BUSINESS MANAGER Faye Montague
ASSISTANT MANAGER Beverly Strickland

P A T R O N S

A CONSERVATIVE REPUBLICAN, Wilmington, North Carolina

A. H. WEEDON, GENERAL CONTRACTOR, Wilmington, North Carolina

A. J. LEWIS, MANAGER OF JEFFERSON STANDAND LIFE INSURANCE
202 North 5th Street, Wilmington, North Carolina

ALBERT F. PERRY AND COMPANY, INSURANCE, 230 Princess Street.

CARTER'S PHARMANY, 2001 Princess Place Drive

CLAYTON, BEAL INSURANCE, RED BEAL PAST PRESIDENT OF WILMINGTON J.C.
319 Walnut Street, Wilmington, North Carolina

CITY OPTICAL COMPANY, 257 North Front Street

DANDY SANDWICH PRODUCTS, 763-2365 or 763-2353

DR. DONALD J. CAMERON, 3 North 16th Street

E. A. RUSHER, COMPANY, INCORPORATED, 1512 North Fourth Street

GOLDING'S , 3966 Market Street, Wilmington, North Carolina

HANOVER WHOLESALE FLORIST, Castle Hayne, North Carolina

JOHN KELLY PHOTOGRAPHER, 1506 South Third Street

LOWE'S OF WILMINGTON, 165 Castle Hayne Road

MID-WAY SERVICE STATION, Castle Hayne Road

ROLLER HOMES, Junction of Highways 17, 74, 76

SAUNDER'S 5 and 10¢ STORE, 1602 Market Street

SCOTT SINGLETON, Wilmington, North Carolina

TURNER'S DRUG STORES, Cape Fear Shopping and North 17th Shopping Center

RICHARD VANCE, Wilmington, North Carolina

WILSON'S FOODLINER, Corner of Oleander and Fordham Roads

FROM THE WHITE HOUSE

Mrs. Johnson asked me to thank you for your good letter and to tell you how happy she is to share a favorite recipe with you. She hopes one of her "family favorites" will bring you as much pleasure as it has to her and her family over the years. Mrs. Johnson sends all best wishes.

CHESS PIE

MRS. LYNDON JOHNSON

$\frac{1}{2}$ lb butter 2 C sugar 4 eggs

1 heaping tbs flour $\frac{1}{2}$ tsp vanilla

Mix sugar and flour together and add to butter and blend until light and fluffy. Add eggs one at a time, beating after each addition. Add vanilla and pour into unbaked pie shell. Bake in 300° oven until knife inserted comes out clean. About 1 hr.

BEANS AND MEATBALLS

2 C Navy Beans 1 tsp salt 1 tsp ginger

$\frac{1}{2}$ lb breakfast bacon 1 tsp dry mustard $\frac{1}{2}$ C honey

2 tbs chopped onion

Wash beans and cover with water. Soak overnight. Cook slowly til tender. Drain, but reserve liquid. Place half of bacon in rectangular casserole and add beans. Add salt, dry mustard, ginger, honey, and onion combined with $\frac{1}{2}$ C of bean liquid. Make and press small meat balls (see recipe below) down into beans. Lay remaining bacon on top. Bake in 300° oven, $1\frac{1}{2}$ to 2 hr. Serves 6 persons.

MEAT BALLS

Pour $\frac{1}{4}$ C hot milk over 2 slices of white bread and mix thoroughly. Add $\frac{1}{2}$ lb ground lean beef, $\frac{1}{2}$ lb finely chopped smoked ham, 3 tbs chopped onion, and 1 beaten egg. Shape into small balls and press into beans.

UNITED STATES JUNIOR CHAMBER OF COMMERCE

Enclosed please find the recipe which you requested in your letter. If we can be of further help to you in this project, please let us know.

James a Skidmore
President, USJCC

DENVER CHOCOLATE PUDDING

Sometimes called "Fudge Pudding", this is pudding and sauce in one. Do not overcook. Serve it the day it is made, while the cake-like top is still somewhat moist. For a richer pudding, add $\frac{1}{2}$ C chopped nuts. Sift together:

$\frac{3}{4}$ C sugar 1 C flour $\frac{1}{8}$ tsp salt 2 tsp baking powder

Melt together over hot water:

2 tbs butter 3 tbs cocoa or 1 oz unsweetened chocolate

Add to flour mixture. Stir in

$\frac{1}{2}$ C milk $\frac{1}{2}$ tsp vanilla

Pour into buttered baking dish about 9"x9". Over the top scatter without mixing:

$\frac{1}{2}$ C brown sugar 4 tbs cocoa $\frac{1}{2}$ C white sugar

Pour over the top: $1\frac{1}{2}$ C cold water or coffee

Bake 40 min at 350°. Let stand at room temperature and serve cool but not chilled. Serve plain or with whipped cream or ice cream.

EXECUTIVE MANSION, RALEIGH, NORTH CAROLINA

In reply to your letter of November 9, we are enclosing three of Mrs. Moore's recipes.

We wish you and your group every success in this project.

BAKED CHICKEN BREASTS SUPREME

6 breasts of chicken $\frac{1}{4}$ C lemon juice

4 cloves garlic, chopped $\frac{1}{2}$ C shortening

$1\frac{3}{4}$ C packaged dry bread crumbs

4 tsp Worcestershire

4 tsp salt

MRS. DAN K. MOORE

4 tsp celery salt

$\frac{1}{2}$ C butter

2 C sour cream

2 tsp paprika

pepper to taste

Combine sour cream, lemon juice, worcestershire, celery salt, paprika, garlic, salt, and pepper. Add chicken to sour cream mixture, coating each piece well. Let stand covered in ice box overnight. Next day preheat oven to 350°. Remove chicken from sour cream. Roll in crumbs. Arrange in single layer in shallow pan. Melt butter. Spoon one-half over chicken. Bake chicken 45 min. Put on rest of butter. Bake 10 to 15 min. longer.

CHRISTMAS PICKLE

8 lb sugar

3 pt vinegar

50 sour pickles (commercial)

$\frac{1}{2}$ C allspice

8 tbs olive oil

4 tbs whole black pepper

8 cloves garlic (large)

2 tbs tarragon vinegar

Slice pickles $\frac{1}{4}$ " and garlic. Arrange in layers in earthen jar.

Mix sugar, vinegar, and spices. Let boil, cool and add tarragon vinegar and olive oil. Store covered in cool place for at least three weeks before eating.

Here is a recipe everyone seems to enjoy, especially for outdoor cookouts or barbecues.

EASY BAKED BEANS

MRS. BOB SCOTT

2 16 or 18 oz cans pork and beans $\frac{3}{4}$ C brown sugar

1 tsp dry mustard 6 slices bacon $\frac{1}{2}$ C catsup

Empty 1 can pork and beans into bottom of greased casserole.

Combine sugar and mustard; sprinkle half of mixture over beans.

Sprinkle rest of sugar, mustard mixture, chopped bacon, and catsup over beans. Top with remainder of beans. Bake uncovered in slow oven (325°) for 2½ hrs. Makes 8 servings.

MRS. JOHN F. KENNEDY

Mrs. Kennedy wishes to thank you for your thoughtful message of recent date and is only sorry that the great volume of mail, received each day, prevents her from sending you a personal response. Mrs. Kennedy appreciates your continuing interest in her behalf, and we are pleased to be able to send you the information you requested.

LOBSTER CARDINALE

6 1½ lb lobsters 1½ tsp salt ¾ C butter or margarine
4 tbs chopped canned mushrooms 8 C boiling water
4 tbs flour 2 tbs dry white wine
1 tbs grated Parmesan cheese

Drop lobsters into rapidly boiling water. When water returns to boil cook lobsters 15 min; remove and cool. Boil the water rapidly til it is reduced to 2 C. Place each lobster on its back and with a sharp knife cut membrane the entire length of the body. Remove and discard the stomach portion, which is under the head. Remove meat from claws and body and cut into 1" pieces. Place body shells in shallow baking pan. Melt 4 tbs butter in a saucepan; add flour and salt. Gradually add the 2 C reduced liquid, stirring constantly til smooth and thickened. Cook 15 min. stirring frequently. Add wine, mushrooms and remaining butter. Spread a little sauce in bottom of each shell. Add lobster meat. Top with rest of sauce and sprinkle with cheese. Place 3 to 4 inches from heat in a preheated broiler and broil about 5 min., until mixture is hot and lightly browned.

ICEBOX COOKIES

MRS. DAN K. MOORE

1 C white sugar 1 C brown sugar 3 eggs
1½ C melted butter or marg. 5 C flour (measure before sifting)
1 tsp each: allspice, salt and soda. Sift with flour the second
1 C chopped pecans (flour slightly) time.
Cream butter and sugar. Add eggs (one at a time). Then one cup flour. Add nuts. Beat well. Add remainder of flour. Divide into five portions. Mold into roll and wrap in foil. Place in icebox overnight or until dough is firm. Remove and slice thinly. Place on ungreased pans and bake about 15 to 20 min at 325°. Dough can be kept for days and baked as desired.

PRESIDENT OF THE NORTH CAROLINA JAYCEES

The following calorie laden ideas from Barbara Ramsey:

SOUTHERN FRIED CHICKEN

Mrs. CABELL RAMSEY

$\frac{1}{2}$ C fat or cooking oil $\frac{1}{2}$ C flour 2 tbs butter or marg.
2 $\frac{1}{2}$ to 3 lbs cup-up fryer 1 tsp salt $\frac{1}{4}$ C water

Melt fat and butter over low heat in a large skillet. Combine flour and salt. Coat chicken with flour mixture. Fry over low heat til browned on one side. Turn to brown on all sides evenly. Add water. Cover. Simmer about 30 min., adding more water if necessary. Uncover cook 15 min.

CHILI

5 lbs ground beef 3 can tomato paste 1 small catsup
1 small can chili powder salt water

Brown ground beef, combine with other ingredients, simmer til done. Very meaty recipe, delicious with spaghetti or for chili and beans.

FRESH APPLE CAKE

3 eggs 2 C sugar 1 tsp salt
3 C apples 1 $\frac{1}{2}$ C Mazola oil 1 tsp soda
1 tsp vanilla 1 C nuts

Beat eggs well, add oil, sugar, flour, soda, salt and vanilla. Dice apples (winesaps are best) do not peel. Add apples and nuts to mixture. Bake at 300° in oblong pan for about one hour.

SAUCE

1 stick butter $\frac{1}{4}$ C milk 1 $\frac{1}{2}$ C brown sugar
1 tsp vanilla

Melt all together and bring to a bubble. Do not overcook. Pour this sauce over hot cake and let cool. Serve plain or with ice cream or whipped cream. This cake may be frozen without loss of flavor.

POUND CAKE

$\frac{1}{2}$ lb butter 6 eggs $\frac{1}{2}$ pt sour cream
1 tsp liquid cinnamon or 2 tsp vanilla
3 C sugar 3 C all purpose flour $\frac{1}{4}$ tsp soda

Cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Stir soda into sour cream and add to eggs and sugar alternately with flour. Add flavoring and blend thoroughly. Turn into greased and lightly floured large tube pan. Bake in 325° oven about 1 $\frac{1}{2}$ hrs.

NUTTY FINGERS

1 C plain flour 1 stick butter 1 tsp vanilla
1 C chopped pecans 3 tbs powdered sugar

Mix ingredients as given. Shape into fingers, bake in slow oven at 300° til brown. Roll in powdered sugar. Makes 30 small fingers.

PEANUT BUTTER BLOSSOM COOKIES

Sift together:

1-3/4 C sifted flour

1 tsp soda

1/2 tsp salt

Cream together:

1/2 C butter

1/3 C peanut butter, gradually add

1/2 C firmly packed brown sugar

Cream well. Add 1 unbeaten egg and 1 tsp vanilla. Beat well.

Blend dry ingredients gradually, mix well. Shape dough into balls using teaspoon. Roll balls in granulated sugar and place in greased baking sheet. Bake in moderate oven for 8 min. Remove and top each cookie with a Hershey Kiss candy. Press down firmly. Place cookies back in oven for 2 to 5 min. Makes 3 dozen.

I deem it quite a compliment that you wrote me for a recipe to be included in your "Cook Book". The following one is one of my favorites:

MEAT ROLLED IN CABBAGE

1 head cabbage (2 1/2 lbs)

1 lb hamburger meat

2 tbs sugar

1 onion

1/4 C raisins

salt and pepper to taste

Mrs. Hannah Block

2 tbs vinegar

3/4 C catsup

1/4 C water

Separate cabbage leaves after being boiled. Remove leaves from water and drain. Cut thick stem off back of leaf, leaving the whole leaf intact. Season meat with salt and pepper to taste. Form meat into small balls, roll each in a cabbage leaf. Place in pot with all other ingredients. Cut up remaining cabbage and add to this. Bring to boil for few min., then cut back heat to medium. Cook for 1 1/2 to 2 hrs on low heat.

"HI BUDDY" BUTTER FRUITCAKE

MR. JIMMY WADE'S FAVORITE

3 sticks butter at room temperature

2 1/2 C plain flour

1 tsp salt

4 C light raisins (dark if preferred)

2 8 oz. jars Maraschino cherries, drained

1 1/2 C granulated sugar

3 C black walnuts

8 eggs

4 C pecans

3 C candied cherries

3 C candied pineapple

Have butter at room temp. Add flour, sugar, salt and 1/2 of eggs. Mix til smooth, add balance of eggs. Soak overnight in cherry juice, the pineapple, cherries, and pecans, raisins and 1/2 C port wine. If desired add a little brandy or rum. After mixing all dry ingredients add all of fruit, including cherries, and cover. Bake in tube pans, filled 3/4 full at 380° about 4 hrs. For best results all materials must be the best the market affords. Brown eggs will give better results. And nut meats must be clean of pieces of shell. I hope you will enjoy making this cake from my famous recipe. Must have a sample when baked.

APPETIZERS

CANAPES

CHARLES TOLLEY

"Hot Cheese Puffs" Beat 2 egg whites til stiff. Beat in $\frac{1}{2}$ tsp baking powder, $\frac{1}{4}$ tsp salt, $\frac{1}{4}$ tsp paprika. Fold in 1 C grated sharp American cheese. Heap on $1\frac{1}{2}$ " rounds of prepared toast beds. Broil about 5 min. til delicately browned.

HORS D'OEUVERS

CHARLES TOLLEY

"Green Balls" Mix together $\frac{1}{2}$ C grated Swiss cheese, $\frac{1}{2}$ C minced cooked ham, $\frac{1}{2}$ tsp prepared mustard, 1 egg yolk, $\frac{1}{4}$ tsp salt, dash of pepper. Form into balls. Roll in minced chives or parsley.

TINY PIZZAS

JANICE LEWIS *

3 English muffins 1 C stewed tomatoes 1/8 tsp garlic salt
6 slices Mozzarella or American cheese 1/8 tsp oregano
 $1\frac{1}{2}$ tsp Parmesan cheese, grated
Gently pull apart muffins with fingers or fork. Toss lightly. Meanwhile drain tomatoes and break up pulp with a fork. Spread on muffin halves. Top each with a slice of cheese. Season with garlic salt and oregano. Sprinkle with Parmesan cheese. Broil 3 to 5 min. (Serves 6)

CHEESE STRAWS

JANE MURRAY

1 pkg pie crust mix 1 C grated cheese 2 tbs cold water
Garlic salt
Blend cheese and pie crust mix. Add water and mix lightly with fork. Roll out dough $1/8$ " thick, cut into sticks, 3" long by $1/2$ " wide. Sprinkle with garlic salt. Bake 8 to 10 min. in hot oven (425°) Makes 48 sticks.

PARTY MIX

RAMONA AVERETTE *

2 lbs. mixed nuts 2 boxes rice chex 1 box cheerios
1 box small pretzels 2 C salad oil 2 tsp garlic salt
2 Tbs Worcestershire Sauce 2 tsp savoly salt
Mix all together and heat in over 250° . Stir occasionally.

STRAWBERRY-PINEAPPE CUP

RAMONA AVERETTE *

1 No. 2 can pineapple, spoon-sized cubes
3 C hulled strawberries $\frac{1}{4}$ C finely chopped mint leaves
 $2/3$ to 1 C confectioners' sugar
Drain pineapple. Alternate layers of pineapple and strawberries. Sprinkle each layer with sugar. Sprinkle mint over top. Chill. Serve in sherbet glasses.

CHEESE STRAWS

RAMONA AVERETTE *

1# sharp cheese grated 1 stick butter or margarine
1 tsp paprika ½ tsp red pepper 2 C plain flour
Cream butter, add cheese and other ingredients. Knead til smooth. Roll between two sheets of waxed paper. Cut in strips. Bake at 325° 10 min. Dust with confectioners' sugar when cool.

FIRST COURSE APPETIZERS

RAMONA AVERETTE *

1. Fill pimienta cups with well-seasoned cole slaw. Top with a ripe olive.
2. Hollow out small tomatoes and fill with shrimp, tuna, or crabmeat salad.
3. Split cucumbers lengthwise. Cut in half and scoop out seeds. Fill with crabmeat or shrimp salad.
4. Place slice of tomato on buttered toast. Cover with tiny frill of leaf lettuce. Top with mayonnaise. Garnish with whole shrimp.

MELON BALL COCKTAIL

DIANE BENNETT *

Watermelon, cantalope, and honeydew balls in chilled dry gingerale.

FRUIT CUP #1

DIANE BENNETT *

Top fruit cocktail with scoop of orange or lemon ice for a taste thrill.

CHEESE WAFERS

LOLA RIVENBARK

¾# sharp cheese 1 stick butter 1 C flour
Dash salt, paprika and cayenne
Soften cheese and butter. Add seasoning and flour. Cook at 350° for 15 min.

STUFFED OLIVES VINAIGRETTE

CAROL OOSTERWYK **

1 large jar pimienta stuffed olives (1 lb., 5 oz.)
2 tbs olive oil 1 tbs red wine vinegar
1 sprig fresh tarragon or 1/8 tsp dried tarragon
1 clove garlic, peeled
Drain olives, saving half the brine. Combine with remaining ingredients. Pour over olives in jar. Marinate 24 hrs. Drain once more (save marinade for leftover olives). Pat olives dry on absorbent paper to remove excess oil. Serve on toothpicks.

CLAM CHOWDER

NANCY MOORE *

1 dozen clams 4 tbs chopped onion 2 tbs butter
3 C boiled potatoes 1½ tsp salt 1/8 tsp pepper
4 C scalded milk 2 tbs flour
Strain liquor from clams and set aside. Clean and pick over clams. Remove all particles of shell. Chop fine and put into a

saucepan with the liquor. Cook 10 min. Fry onion in butter until a delicate brown and strain butter into the clams. Add potatoes, salt, pepper, and milk and bring to the boiling point. Mix flour with a little cold water to make a smooth paste and add to the chowder. Stir gently until thickened. Serve at once. Serves 6.

WINTER POTATO SOUP

HARRIET GREEN

Melt in $\frac{1}{4}$ C butter in saucepan add 2 C chopped onions
 $\frac{1}{2}$ C chopped scallions; cook til tender, but not brown. Add 4
medium potatoes, thinly sliced, 1 qt. chicken broth (or two cans,
14 $\frac{1}{2}$ oz. each) 1 $\frac{1}{2}$ tsp salt, 1/8 tsp pepper. Simmer til vegetables
are tender (10-15 min.). Force through food mill or mix in
electric blender, add 1 C light cream, reheat, stirring. Add
1 Tbs each chopped parsley, scallions. Serves 6.

HOMEMADE VEGETABLE BEEF SOUP

DIANE BENNETT *

Take cubed beef (average round steak or stew beef) and a marrow
bone and several whole carrots. Cover with water and simmer two
hrs. or til tender. Strain pot liquor. Add cut up onions, celery,
and 1/8 C rice. Cook til tender, then add large can of tomato
juice and large can of tomatoes. 2 tsp salt. Add carrots, potatoes,
peas, corn and butterbeans. Also, dashes of parsley, thyme, and
pepper. After heat is off, you may add alphabet macaroni.

BEVERAGES

SPICED CIDER

Simmer 2 qt. cider with 1 tsp whole allspice, 1 stick cinnamon,
and a few whole cloves for 15 min. Strain. If desired, just before
serving, add $\frac{1}{4}$ C lemon juice and 2 Tbs orange juice. Serves 10.

EASY AND DELICIOUS PUNCH

JUANITA GOODWIN

2 pkg Lemon-Lime KoolAid 2 C sugar
1 large can Pineapple Juice 4 qts. water
1 large bottle Gingerale (add just before serving)

QUICK PUNCH

RAMONA AVERETTE *

Scoop 1 qt. lime sherbet into punch bown. Add twelve 7 oz. bottles
lemon-lime carbonated beverage, pouring liquid slowly down the side
of the bowl. Ladle the lime punch out into punch cups or glasses.

PARTY PUNCH

CAROL OOSTERWYK **

2 $\frac{1}{2}$ lb. sugar 6 qts. water 3 qts. gingerale
3 C lemon juice (may be frozen) 2 46 oz. cans orange juice
1 46 oz. can pineapple juice
Mix all except gingerale til ready to serve. Pour all over ice
block. Serves 50.

LIME TINKLE

DIANE BENNETT *

$\frac{1}{2}$ C lime juice $\frac{3}{4}$ C sugar 2 C water 2 C carbonated water

HOT MULLED CIDER

CAROL OOSTERWYK **

$\frac{1}{2}$ C brown sugar dash nutmet 1 tsp whole cloves
3" stick cinnamon 2 qts cider
Combine brown sugar, salt, cider. Tie spices in small piece of cheesecloth; add to cider. Slowly bring to boil; cover and simmer 20 min. Remove spices. Serve hot with orange-slice floaters. Makes 10 servings.

TRADER'S PUNCH

PRISCILLA RADCLIFFE *

Mix 2 C orange juice 2 C lemon juice 2 C grenadine syrup
Pour over block of ice, just before serving, add $2\frac{1}{2}$ qt gingerale, chilled, and fresh berries or sliced fruit in season, if desired. Makes 4 qts.

MOCK PINK CHAMPAGNE

CAROL OOSTERWYK **

$\frac{1}{2}$ C sugar 1 C grapefruit juice
 $\frac{1}{2}$ C orange juice $\frac{1}{4}$ C grenadine syrup
1 pt or 12 oz. bottle gingerale, chilled
twists of lemon peel stems on maraschino cherries
Combine sugar and water in saucepan; simmer uncovered, stirring constantly, til sugar is dissolved, about 3 min. Cool. Mix with fruit juices and grenadine syrup in punch bowl. Chill, carefully pour gingerale in bowl just before serving. Serve over ice in sherbet glasses. Trim each with peel and a cherry. Makes $6\frac{1}{2}$ cups.

RUSSIAN TEA

ALICE ARLEDGE ***

$\frac{1}{4}$ pkg tea 1 doz. lemons $\frac{1}{2}$ box whole cloves
1 doz. oranges
Pour boiling water over tea and cloves. Let stand 20 min. (about 20 qts). Strain and add enough clear water to make 18 C. Sweeten to taste. Add fruit juices just before serving. Heat or reheat before serving. Serves 40.

BRUNCH CRANBERRY JUICE

RACHAEL ROGERS **

6 C cranberry juice 8 whole cloves $4\frac{1}{2}$ C apple juice
2 cinnamon sticks 1 lemon, thinly sliced
Combine all ingredients in saucepan. Cover and bring to boil. Reduce heat. Simmer 15 min. Allow to cool. Remove spices and lemon slices. Chill overnight to blend flavors. Makes $2\frac{1}{2}$ qts.

QUICK PUNCH

MARGARET MCNEIL *

Scoop 1 qt lime sherbet into punch bowl. Add twelve 7 oz. bottles lemon-lime carbonated beverage, pouring liquid slowly down sides

of the bowl. Ladle into punch cups. Makes 12 to 15 servings.

HAPPY TIMES PUNCH

DIANE BENNETT *

2 6 oz. cans of frozen lemonade concentrate
1 6 oz. can frozen orange juice concentrate
9 C cold water 5 pts pineapple sherbet
1 qt vanilla ice cream

Combine frozen concentrates and water. Place sherbet, ice cream in bottom of punch bowl. Break in small pieces with large spoon. Add juices. Stir til sherbet, ice cream are partially melted. Makes 5 qts.

FRUIT PUNCH

SARAH EVERHART

2 $\frac{1}{4}$ C sugar 6 C water 1 $\frac{1}{4}$ C lemon juice (9 or 10)
1 $\frac{1}{2}$ C orange juice (4 or 5) 1 $\frac{1}{4}$ C pineapple juice
2 C gingerale orange sherbet
Boil 1 C water and sugar for 5 min and chill. Add chilled juice and other 5 C of water. Add gingerale. Top with sherbet.

AFTER DINNER DRINK

RICHARD JAMES

3 oz. cognac 3 oz. white creme De Cocoa
3 oz. gallano 6 scoops vanilla ice cream
Put in blender, blend til ice cream is flaky. Do not overblend. Serves 4.

EGGNOG SHAKE

PRISCILLA RADCLIFFE *

Measure into mixing bowl 1 egg yolk, dash of salt and 1 tsp sugar. Beat til blended. Add 2/3 C chilled milk, 1 tsp rum extract and a large scoop vanilla ice cream. Beat well or put into mixer and shake. Serve at once. Makes 1 serving.

FRUIT BUTTERMILK

BETTY BALDWIN *

3 C chilled buttermilk 3 Tbs sugar or to taste
1 $\frac{1}{2}$ C chilled canned fruit juice or juice from canned fruit
Combine all ingredients and stir until sugar dissolves. Serve well-chilled. Will not curdle on standing. 4 or 5 servings.
Red cherry, apricot, pineapple, peach and grape juice all combine well with buttermilk, or mixed juices may be used. The addition of a little lemon juice is often desirable to pep up the flavor of bland fruit juices.

HOT TEA PUNCH

MILDRED MURDOCK

1 C strong freshly brewed tea 3/4 C orange juice
3/4 C pineapple juice 1/4 C sugar 2 C water
Slightly crushed mint
Combine first 5 ingredients and heat slowly, stirring til sugar dissolves. When steaming hot, serve with garnish of crushed mint. Makes 4 servings.

BREAD

CARAWAY SEED LOAF

JANICE LEWIS *

$\frac{1}{2}$ C butter or marg.	1 C sugar	2 eggs
2 C flour	1 tsp mace or nutmeg	
$1\frac{1}{2}$ tsp baking powder	$\frac{1}{4}$ tsp salt	2 tbs caraway seed
$\frac{1}{2}$ C milk		

Cream together butter and sugar. Stir in eggs. Sift flour with remaining dry ingredients, add to creamed mixture, alternately with milk. Turn into 1 large or 2 small buttered bread pans. Bake in moderate oven (350°) 1 hr for large loaf, less for smaller.

YEAST BREADS

"Cheese Pimiento Bread"

Combine in large saucepan...

2 tbs soft butter	3 tbs flour	1 tbs sugar
2 tsp salt		

Stir in $1\frac{1}{4}$ C milk, cook, stirring over low heat til thickened. Add $\frac{1}{3}$ C grated sharp flavored cheese, 2 to 3 tbs minced pimiento. Stir til cheese is melted. Cool to lukewarm. Mix together and add $\frac{1}{4}$ C lukewarm water, 1 cake compressed yeast. Mix in 3 to $3\frac{1}{2}$ C sifted flour. Knead and let rise twice. Shape into loaf(9x5x3") pan. Let rise $1\frac{1}{2}$ times its size(about 30 min). Bake at 375° for 45 to 50 min. Makes 1 loaf.

BUTTERMILK ROLLS

RACHEL ROGERS **

1 pkg dry yeast	2 C buttermilk	5 C sifted flour
$\frac{1}{4}$ tsp soda	3 tbs sugar	1 tsp salt
$\frac{1}{4}$ tsp baking powder	4 tbs shortening	

Heat $\frac{1}{2}$ C buttermilk to lukewarm. Sprinkle yeast over lukewarm milk and stir til dissolved. Allow to stand a few minutes then add remaining milk. Sift flour with dry ingredients. Work in shortening. Grease top of dough. Cover and store in refrigerator. Two hrs before serving time, turn dough out on lightly floured board. Knead gently. Make into rolls, place on greased baking sheet. Brush with melted butter and allow to stand in warm place til double in bulk. Bake at 400° for 12-15 min.

ROLLS

MARGARET MCNEIL *

2 pkg dry yeast	2 C warm water	$\frac{3}{4}$ C sugar
1 C mashed potatoes	2 eggs	1 tbs salt flour

Dissolve yeast in warm water. Let stand til well dissolved. Add sugar, shortening, potatoes(they should be mashed quite fine) eggs and salt, mix real good. Add flour to make fairly stiff dough. Knead well, cover and let rise in warm place. Work down and let rise again til almost double in bulk.

CORN BREAD

CAROL JOHNSON *

1 C plain flour, sift before measuring 3/4 C corn meal
1 Tbs sugar 3/4 tsp salt 3 tsp baking powder
1 egg well-beaten 1 C sweet milk 2 tbs shortening(melted)
Combine flour, corn meal, sugar, baking powder. Gradually add egg, milk, and shortening. Fry or bake. Hint: use bacon drippings for shortening.

MARGARET'S SCOTCH SCONES

CAROL OOSTERWYK **

2 C flour 1 tsp baking powder 1/2 tsp salt
1/2 tsp cream of tartar 3 tbs sugar 2 tbs shortening
1 egg and finish filling a measuring cup with milk.
Sift together dry ingredients. Add shortening and cut in as for biscuits. Beat egg til light and fluffy and add milk. Add this mixture slowly to dry ingredients to form soft dough. Pat out to 1/2" thickness on a floured board and cut into desired shapes. Brush with milk and sprinkle with sugar. Bake on greased cookie sheet in moderate oven about 20 min.

CROUTONS

CAROL OOSTERWYK **

(Good in green salads; soup garnish; sprinkled over cooked vegetables) Saute 1 C small bread cubes in 4 Tbs pure vegetable oil, stirring occasionally til golden brown. Remove from heat. If desired, sprinkle with grated Parmesan cheese.

BISCUIT FLAKE

PEGGY MOORE **

5 C self-rising flour 1/4 C sugar 3/4 C Crisco
1 pkg yeast 2 C buttermilk
Dissolve yeast in 2 Tbs warm water. Mix as biscuits, put in refrigerator and use as wanted.

TAVERN BISCUITS (adapted from recipe, Circa 1790) JANICE LEWIS *

4 C plain flour 1 C sugar 1 tsp nutmeg
1/2 tsp mace 1 C butter 3/4 C milk 1/4 C brandy
Sift together flour, sugar, nutmeg, mace. Cut in butter til mixture is mealy. Add milk and brandy; knead slightly. Roll thin on lightly floured board, cut into small rounds, and prick tops with fork. Bake at 375° for 15 min. Don't overbake. They'll be moist inside when removed from oven. They "set up" while cooling. Serve hot or cold and store for future use in the week.

BUTTON BISCUITS

BARBARA PARNELL *

4 C sifted plain flour 6 tsp baking powder 2 tsp sugar
1 tsp salt 1/2 C shortening 1 1/2 C milk
Sift flour, baking powder, sugar, salt into large bowl; cut in shortening with a blender til mixture is crumbly; stir in milk to make soft dough. Turn out onto a lightly floured pastry cloth or board. Knead gently 1/2 min. roll out to rectangle 1/2" thick; cut into rounds with cutter; place on greased cooky sheet. Bake 450°.

Mrs. ELLIOTT'S BLUEBERRY MUFFINS

CAROL OOSTERWYK **

1 C shortening 2 C sugar 3½ C flour 1 C milk
3 tsp baking powder ¼ tsp salt 1 tsp vanilla
1½ C blueberries (more or less)

Cream shortening and sugar. Add eggs, one at the time, beating after each. Mix other dry ingredients, add alternately with milk. Then add vanilla and blueberries. Bake at 350°. Makes 36.

PINEAPPLE MUFFINS

BARBARA PARNELL *

Sift flour and measure 2 C. Add 4 tsp baking powder and ½ tsp salt; sift again. Cream ½ C sugar and ½ C shortening, beating til light and fluffy. Add flour mixture and stir just enough to moisten dry ingredients. DO NOT BEAT. Fill greased muffin pan 2/3 full and bake at 400° for 20-24 min. Makes 12. Fold into batter 1 C uncrushed, undrained pineapple before filling muffin pan.

PEANUT BUTTER PANCAKES

DIANE BENNETT *

Combine 1 C pancake mix, 1 C milk, 1 egg and 3 tbs peanut butter. Beat til smooth. Bake on heated, lightly greased skillet or griddle. Serve hot with syrup. Makes 16, 3" cakes.

DESSERT PANCAKES

BEVERLY STRICKLAND *

Prepare 1 C pkg pancake mix, following label directions but using 1½ C milk, 1 egg, 1 tbs salad oil. Bake on griddle. Keep pancakes warm. Just before serving, spread each with whipped orange butter; roll up. Drizzle cakes with a little orange juice and sprinkle with sugar. Offer Cinnamon Honey and additional orange butter. Makes 10 5" pancakes.

WHIPPED ORANGE BUTTER: ½ lb butter, 1 tbs grated orange peel; 2 tbs orange juice. Smooth lumps out of softened butter at medium speed of electric mixer and fluff out butter on high speed for 8 to 10 min. Stir in peel and juice. Cover til ready to use. If refrigerated, let stand an hour before serving.

CINNAMON HONEY: Mix 1 C honey with ½ tsp cinnamon and dash nutmeg; beat.

MASTER-MIX

MARY D. BEALL ***

2 lb self-rising flour (sifted)
1½ C shortening that needs no refrigeration
After sifting flour, chop in shortening with mixer at low speed. Store in tightly covered container on cabinet shelf. FROM THIS ONE MIX YOU CAN MAKE THE FOLLOWING RECIPES:

Biscuits: to 1 C master mix add 1/3 C milk for rolled biscuits. Add 1 or 2 tbs more milk for drop biscuits. Makes 9 to 12.

Pancakes or waffles: Into 3 C master mix add 1½ C milk and 1 egg that have been beaten together.

Muffins: to 2 C master mix add 2 tbs sugar, 1 C milk and 1 well-beaten egg. Stir just enough to dampen all flour. Bake in greased

muffin pans.

Coffee Cake: To 3 C Master Mix add $\frac{1}{2}$ C sugar, $\frac{2}{3}$ C milk and 1 egg. Mix. Turn into greased 9" layer pans. Sprinkle over top mixture of $\frac{1}{4}$ C brown sugar, $1\frac{1}{2}$ tbs butter, 1 tbs flour and $\frac{1}{2}$ tsp cinnamon blended together. Bake at 400° .

Nut bread: 3 C Master Mix, $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C chopped nuts and 1 C milk. Mix til blended well. Bake at 350° in greased 5x8" loaf pan 1 hour.

CORN BREAD: To 1 C Master Mix add 1 C corn meal, 1 tbs sugar, 1 C milk blended with 1 well-beaten egg. Stir just til blended. Bake in greased pan at 400° .

Orange Raisin Cake: To 3 C Master Mix, add $1\frac{1}{2}$ C sugar and $\frac{2}{3}$ C raisins. Combine with grated rind and juice of 1 orange to which has been added enough water to make 1 C liquid. Beat 2 min. Add 2 unbeaten eggs and beat 2 more min. Bake in two 8" layer pans lined with waxed paper at 375° . Serve same day.

Banana Peanut Cookies: Mix together $1\frac{1}{2}$ C Master Mix, $1\frac{3}{4}$ C quick rolled oats(uncooked), 1 C sugar, $\frac{1}{2}$ tsp soda; $\frac{1}{2}$ tsp cinnamon, $\frac{1}{2}$ C chopped salted peanuts, 1 slightly beaten egg, 1 C (about 2 large) mashed bananas and $\frac{1}{2}$ C liquid shortening. Drop by tsp onto greased cookie sheet. Bake 10-21 min at 400° . Makes about 3 dozen.

Fruit Bar Quickies: Add to $1\frac{1}{2}$ C Master Mix, 1 C sugar, 1 C chopped nuts, $\frac{1}{2}$ C chopped dates, 1 tsp grated orange rind, 3 slightly beaten eggs, 1 C mincemeat. Turn into greased shallow 8x11" pan. Bake at 350° for 20-25 min. Cut into bars.

CHRISTMAS STOLLEN

MARGARET MCNEIL *

Dissolve 1 pkg active dry yeast in $\frac{3}{4}$ C warm water
 $\frac{1}{2}$ C sugar $\frac{1}{2}$ tsp salt 3 eggs
1 egg yolk (set whites aside) $\frac{1}{2}$ C margarine
 $3\frac{1}{2}$ C unsifted flour $\frac{1}{2}$ C chopped almonds $\frac{1}{4}$ C raisins
 $\frac{1}{4}$ C chopped candied cherries 1 tbs grated lemon peel
2 tbs margarine 1 tbs water confectioners' sugar frosting
Add sugar, salt, eggs, egg yolk, $\frac{1}{2}$ C softened margarine and half the flour. Beat 10 min at med. speed on mixer or by hand. Scrape bottom and sides of bowl often. Blend in rest of flour, almonds, fruits and lemon peel. Cover. Let rise in warm draft-free place til doubled (about $1\frac{1}{2}$ hr) Stir down batter by beating 25 strokes. Cover tightly and refrigerate overnight. On well-floured board divide dough in half. Press each half into a 1x7" oval. Spread ovals with two longways. Firmly press folded edges only. Place on greased baking sheets. Brush with slightly beaten egg white mixed with 1 tbs water. Let rise in warm draft-free place til doubled, about 1 hr. Bake at 375° for 20 min or til done. When cool, frost with confectioners' sugar frosting and decorate with almonds, citron and cherries. Makes 2 stollens. FROSTING: 1 box XXXX sugar, $\frac{1}{2}$ C margarine, $\frac{1}{2}$ C milk. Cream together.

MARGARET'S HOKEYS

CAROL OOSTERWYK **

Cooked Salami slices (cut in half)

Bell pepper rings

Provolone Cheese slices

Onion slices (Bermuda)

Tomato slices Italian dressing

Lettuce

Italian Seasoning Another type of luncheon meat

Cut a large loaf of french or greecian bread horizontally. Lay layers of the above ingredients on the bread after having spread the Italian dressing and a little mayonnaise on the bread. It is easiest to put the Italian seasoning onto the bread before you add the various slices of meats, cheese, and vegetables.

CAKES

CARROT CAKE

ANN STROUD

2 C sugar

1 tsp baking soda

1 tsp salt

1½ C wesson oil

2 tsp cinnamon

4 eggs

3 C shredded carrot 2 C plain flour

½ C nuts

Mix sugar, oil and eggs. Add remaining ingredients. Baking in 3 layers or in loaf pan at 300° for 45 min. Frosting: cream ½ stick oleo and 8 oz pkg cream cheese. Add 1 box of powdered sugar, 2 tsp vanilla, and then add ½ C nuts.

GRACE YOUNGBLOOD'S FROSTING: 2 C white sugar mixed with 1 C brown sugar. Add 1 C sweet milk and cook til soft ball forms when dropped in cold water. Add rum flavoring and beat til right consistency to spread.

TOMATO SOUP CAKE

ANN STROUD

2 C sifted flour

1 tsp nutmeg

1 tsp baking soda

½ C shortening

2 tsp baking powder

1 C sugar

1 tsp cinnamon

1 C tomato soup

½ tsp cloves

1 C raisins

Sift dry ingredients together 3 times. Cream shortening and sugar til fluffy. Add dry ingredients and soup alternately, mixing well after each addition. Add raisins. Bake in tube pan 45-60 min at 350°

OATMEAL CAKE

CHARLOTTE ROCHELLE *

Pour 1¼ C boiling water over 1 C quick oatmeal and set aside. Cream ½ C shortening, 1 C brown sugar and 1 C white sugar. Add 2 eggs, one at a time, beating well after each. Sift together 1½ C flour, 1 tsp soda and ½ tsp nutmeg. Combine all ingredients and bake in flat loaf pan 25 min at 350°. ICING: Combine 1 stick melted butter, 1 C brown sugar, 1 C angel coconut, 1 C chopped nuts, 2 egg yolks. Add enough milk to spread. Return to oven and brown under broiler.

VANILLA WAFER CAKE

RACHEL ROGERS **

2 sticks margarine 1 C nuts 2 C brown sugar
 ½ C milk 6 eggs 1 7 oz. pkg Baker's coconut
 1 12 oz. box vanilla wafers, crushed
 Mix and bake at 325° for 55 min. in tube pan.

SWEET POTATO CAKE

VIRGINIA FOGLEMAN

1½ C cooking oil ¼ tsp salt 3 C sugar
 1 tsp cinnamon(ground) 4 eggs, separated 1 tsp gr. nutmeg
 4 tbs hot water 1½ C grated raw potato 1 tsp vanilla
 2½ C cake flour, sifted 1 C chopped nuts 3 tsp baking powder

Combine cooking oil and sugar. Beat til smooth. Add yolks and beat well. Add hot water and dry ingredients which have been sifted together. Stir in potatoes, nuts and vanilla. Beat egg whites til stiff and fold into mixture. Bake in 3 greased 8" layers at 350° for 20-30 min.

ICING: Combine 1 large can milk, 1 C sugar, 1 stick butter, 3 egg yolks, 1 tsp vanilla. Cook over medium heat, stirring til mixture thickens. Remove from heat, add coconut, beat til cool and then spread.

BABY FOOD CAKE

DIANE NEAL *

3 eggs 1 tsp each-nutmeg, cinnamon, allspice
 2 jars (baby food prunes, fruit dessert, mixed)
 1 C nuts 2 C self-rising flour
 2 C sugar 1 C oil

Pour all together except nuts. Mix well. Add nuts. Bake at 350° for 1 hour.

PINEAPPLE UPSIDE DOWN CAKE

NANCY MOORE *

½ C butter 1 C brown sugar 1 can pineapple (4 slices)
 Melt butter in cake pan. Spread brown sugar evenly over butter. Arrange pineapple slices. Cover with following cake batter:
 3 eggs, beaten separately 1 C flour (self-rising)
 5 tbs pineapple juice 1 C sugar
 Beat egg yolk and cream sugar together. Add pineapple juice and flour. Fold in stiffly beaten egg whites. Pour over topping.

FRUIT PUDDING CAKE

JOYCE KAUFFMAN *

1 can sweetened fruit pie filling 1 C milk
 ½ stick margarine 1 tsp vanilla 1 C sugar
 1 C flour 1 tsp cinnamon, if using apples sprinkle over apples)

Melt margarine in casserole dish, pour in fruit. Mix remaining ingredients and pour over top. Do not stir. Bake at 350° 1 hour.

JAPANESE FRUITCAKE

MRS. FRANK BALLARD **

1 C butter	2 C sugar	4 eggs separated
1 tsp vanilla	3 C sifted Cake Flour	$\frac{1}{2}$ tsp salt
3 tsp baking powder	1 C milk	1 tsp cinnamon
1 tsp ground cloves	1 tsp allspice	1 C seeded raisins

chopped fine

Cream shortening and sugar til fluffy. Add egg yolks separately, beating thoroughly after each one. Sift dry ingredients together and add alternately with milk and vanilla. Fold in stiffly beaten egg whites. Divide batter in two parts. Make two plain layers. Add to last part cinnamon, cloves, allspice and chopped raisins. Bake two layers (dark) 350° oven 20-25 min.

FILLING: 2 med. size lemons (grated rind and juice) less lemon can be used. 2 med. size coconuts (grated $1\frac{1}{2}$ C sugar

1 C boiling water 1 heaping tbs cornstarch

Save enough coconut to frost complete cake after putting together and filling. Mix coconut, lemon juice, grated rind, sugar and water, place on med. heat, as filling begins to boil add cornstarch, cook til filling thickens enough to drop from spoon. Spread filling on layers, alternately, light and dark layers. Use remaining grated coconut to frost top and sides of cake. If cake is kept longer than one day, refrigerate. This cake freezes well or will keep several days in refrigerator.

JELLY COCONUT CAKE

MARY LOU SCOFIELD *

2 C sifted cake flour	$\frac{1}{2}$ C shortening	$1\frac{1}{2}$ tsp vanilla
1 tsp baking soda	1 tsp salt	1 C buttermilk
$1\frac{1}{2}$ C sugar	2 eggs	

Sift dry ingredients together. Cream shortening light and fluffy. Add dry ingredients alternately with 1 C buttermilk. Add flour mixture first and last, beat til well blended after each addition. Pour into 4 greased and floured 8x1 $\frac{1}{2}$ " round cake pans. Bake in 350° oven for 35 min. Makes 4 very thin layers. Spread currant or apple jelly on the layers and cover with a coat of coconut. Do not frost the sides of this cake.

ORANGE CAKE

LOLA RIVENBARK

2 sticks butter	$2\frac{1}{2}$ C sugar	6 eggs
4 C flour	1 small can frozen orange juice	

Mix sugar and butter til creamy. Add eggs one at a time. Add flour one cup at a time. Mix well. Add orange juice. Bake at 325° for 1 hr. 15 min.

JAM CAKE

SARAH EVERHART

1 C shortening	2 C sugar	3 C flour
1 C blackberry jam	1 C buttermilk	1 tsp baking soda
4 eggs	$\frac{1}{2}$ tsp salt	1 C nut meats

Cream sugar and shortening and add eggs one at a time. Add flour and milk after adding soda to milk. Fold in nuts and jam. Bake in tube pan at 350°.

CINNAMON TOAST CAKE

BEVERLY STRICKLAND *

Sift together: into mixing bowl, 2 C flour
2 tsp double acting baking powder
Blend in: 1 C milk 2 tbs butter, melted
1 tsp vanilla $\frac{1}{2}$ C raisins. Mix well
Turn into: 15x10x1" jelly roll pan, well greased and lightly
floured on bottom.
Bake: 350° for 20-25 min til golden brown.
Drizzle: $\frac{1}{2}$ C butter over the cake. Combine $\frac{1}{4}$ C sugar and
 $1\frac{1}{2}$ tsp cinnamon. Sprinkle over cake. Bake 10 min.
at 350°.

LEMON BUTTER LAYERS

BEVERLY STRICKLAND *

Sift together: 2 C all purpose flour
 $2\frac{1}{4}$ tsp double acting baking powder, $\frac{1}{2}$ tsp salt
Cream: 1 C butter with 1 tsp lemon extract
Gradually add $1\frac{1}{4}$ C sugar, creaming well, 5-8 min.
Blend: in 6 unbeaten eggs, one at a time. Beat one min after each.
Add dry ingredients, blend thoroughly. Turn into 9 or 10" tube
pan, greased on bottom. Bake at 325° for 55-60 min. DO NOT INVERT.
Cool. Cut horizontally to make 4 layers. Stack layers, spreading
filling and sprinkling 2 tbs Nut Crunch on each layer and on top.
LEMON CREAM FILLING: Prepare 1 pkg lemon pudding mix using $\frac{2}{3}$ C
sugar and 2 C water. Cool to lukewarm. Cream $\frac{3}{4}$ C butter.
Gradually add filling creaming well. Cool.
NUT CRUNCH: Heat $\frac{1}{4}$ C sugar in small skillet til sugar melts and
is golden brown. Stir in $\frac{3}{4}$ C chopped walnuts or almonds. Spread
on greased cookie sheet. Cool. Crush fine.

CHERRY CAKE AND TOPPING

CAROL OOSTERWYK **

$\frac{1}{2}$ C shortening 1 C sifted flour $\frac{1}{2}$ C sugar
1 tsp baking powder $\frac{1}{4}$ tsp salt 1 egg
 $\frac{1}{2}$ tsp vanilla extract 6 tbs milk
Cream shortening and sugar well, add egg and vanilla and beat
thoroughly. Alternately add sifted dry ingredients and milk, beat-
ing after each addition. Bake in greased and floured pan at 350°
for 25 min.
TOPPING: 1 #303 can (2 cups) pie cherries, drained
2 tbs cornstarch red food coloring
1 C liquid (cherry juice and water)
 $\frac{1}{2}$ C sugar $\frac{1}{2}$ tsp almond extract dash of salt
Heat liquid in saucepan. Stir in sugar, cornstarch and salt, which
have been mixed together. Cook until mixture is smooth and
thickened, stirring constantly. Add few drops of red coloring,
almond extract and cherries. Cool slightly. Spread over cake and
serve with whipped cream.

BANANA CAKE

CAROL OOSTERWYK **

1 stick of butter 1½ C sugar 2 eggs
 1 C mashed bananas 1 tsp vanilla ½ C milk
 2 C self-rising flour ½ C nuts

Cream butter and sugar. Add eggs, vanilla and beat. Add bananas and beat. Add half of flour and beat. Add half of milk and beat. Add remaining flour, beat, then add last half of milk and beat. Add pecans. Bake for 20 min. in well-greased and floured pan at 350°. Serve with whipped cream or a butter icing.

CHOCOLATE CHERRY-O CAKE

DIANE BENNETT *

3 C flour 2 C sugar
 ½ C maraschino cherry liquid 1½ tsp soda
 3 squares unsweetened chocolate 1 tsp salt
 12 maraschino cherries, sliced ¾ C butter(room
 1½ C milk (temperature)

Grease and flour bottoms of three 9" layer pans. Combine flour, sugar, soda and salt in large mixing bowl. Add butter and milk, blend well at lowest speed of mixer. Beat 1½ min at low speed or 225 strokes with spoon. Add eggs, cherry liquid, chocolate and cherries. Continue beating 1½ min. at low speed. Pour batter into pans. Bake at 350° for 30-35 min., til cake springs back when touched lightly in center. Cool and frost.

CREAMY CHOCOLATE FROSTING

4 sq. unsweetened chocolate 1 tsp vanilla
 ¼ C butter ¼ tsp salt 1 lb sifted XXXX sugar
 6 maraschino cherries, cut ½ C milk

Melt chocolate and butter over boiling water. In mixing bowl combine XXXX sugar, milk, vanilla and salt. Add chocolate mixture, blend well. Chill 10 min. Beat well til of spreading consistency. Stir in cherries.

LEMON-APRICOT CAKE

BARBARA PARNELL *

1 pkg lemon supreme cake mix 4 eggs
 ½ C sugar 1 C apricot Nectar 1 C cooking oil

Mix all ingredients together and beat two min. Pour into greased and floured 10" cake pan and bake 45-50 min. in 350° oven. Let cake cool in pan for 15 min. ICING: Mix juice of one lemon with one or more cuts of XXXX sugar. Pour over cake while slightly warm.

CHOCOLATE CAKE

RACHEL ROGERS **

1 yellow cake mix 4 eggs 1 C water
 ½ C Wesson oil 1 pkg instant chocolate pudding
 1 tsp vanilla

Beat 4 min., at med. speed. Beat 2 min. at high speed. Bake 55 min. at 325° in tube pan.

LEMON CAKE

LOLA RIVENBARK

1 pkg Duncan Hines Deluxe Yellow Cake Mix 2/3 C water
1 pkg Lemon pie filling 4 eggs
2/3 C cooking oil

Bake 1 hour at 325° in greased steeple pan.

ICING:

Juice of 2 oranges 1 C XXXX sugar 2 lemons
Mix together and dribble over cake while still warm.

GRAHAM CRACKER CAKE WITH PINEAPPLE FILLING

JANE MURRAY

2 sticks butter 1 C milk 2 C sugar
1 tsp baking powder 4 eggs 1 C nuts (optional)
1 box graham crackers 1 C coconut (optional)

Mix butter, sugar, eggs. Add crumbs, milk, baking powder, nuts and coconut. Mix thoroughly. Spread in three pans. Bake 30-40 min. at 325°.

FILLING:

2 can crushed pineapple 1 C sugar

4 tsp flour

Cook until clear and thickened. Spread on cake

FRESH APPLE CAKE

CAROL OOSTERWYK **

1 C unpeeled chopped apple 1½ C flour
½ C chopped nuts 2 eggs 1 tsp cinnamon
½ C chopped raisins 1 C sugar 1 tsp soda
½ C shortening ½ tsp salt ½ C coffee

Cream shortening and sugar, add eggs and mix well. Sift flour and dry ingredients together, add alternately with coffee. Mix well and add apples, raisins, and nuts. Bake in greased 9x12" pan for 30 min. at 350°. Serve in squares topped with whipped cream or ice cream.

PARTY YULE LOG

MARGARET MCNEIL *

Prepare 1 pkg angel food cake mix. Spread half of batter in a greased wax paper lined jelly roll pan. (Use remainder for cup cakes). Bake at 375° for 15-20 min. Roll in tower sprinkled with XXXX sugar. Cool, combine 2 C heavy cream, ½ C cocoa, ¼ C sugar, and a dash of salt; mix well, chill 1 h4. Whip cream mixture. Add ½ tsp vanilla, reserve 1 C. Fold 2 C Kraft Marshmallows (miniatures) into remaining whipped cream; spread on cake roll and roll up. Top with whipped cream; sprinkle with marshmallows. Chill. Serves 8-10.

PINEAPPLE CRUNCH

JUANITA GOODWIN

Butter a large baking dish or roasting pan and add in order:
 1 large can pineapple (crushed) $1\frac{1}{2}$ to 2 sticks melted butter
 1 box yellow cake mix 1 to $1\frac{1}{2}$ C nuts

FIVE EGG BATTER CAKE

BARBARA PARNELL *

3 C cake flour	$1\frac{1}{2}$ C sugar	5 eggs
$3\frac{1}{2}$ tsp baking powder	$\frac{3}{4}$ tsp salt	1 tsp vanilla
$1\frac{1}{4}$ C shortening	$\frac{1}{2}$ C milk	

Sift together flour, measure, add baking powder and salt. Sift again. Cream shortening. Add sugar gradually, creaming til light and fluffy. Add well-beaten eggs (unbeaten if electric mixer is used). Beat thoroughly; add vanilla. Add dry ingredients alternately with milk, stirring only enough to blend thoroughly after each addition. Do not beat. Pour into greased 8-9" pans. Bake in moderate oven 375° for 20-25 min. When cool, put layers together with filling or frosting, frost top and sides.

GERMAN CHOCOLATE CAKE

BETTY FUTCH *

1 pkg German Chocolate	2 C sugar	1 C butter or marg.
$\frac{1}{2}$ C boiling water	1 C buttermilk	4 egg yolks, unbeaten
$2\frac{1}{2}$ C sifted cake flour	1 tsp salt	
1 tsp soda	1 tsp vanilla	

4 egg whites, stiffly beaten

Melt chocolate in $\frac{1}{2}$ C water and cool. Cream butter and sugar til light and fluffy. Add yolks one at a time, beating after each. Add vanilla, and melted chocolate and mix til blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into 3 8 or 9" layer pans, lined on the bottom with paper. Bake in moderate oven (350°) for 35-40 min. Cool. Frost top and between layers.

FROSTING

1 C evap. or half and half milk	1 tsp vanilla
1 C sugar	3 egg yolks
1 can tender-thin flaked coconut	$\frac{1}{2}$ lb margarine
	1 C chopped pecans

Combine 1 C evap. milk, sugar, egg yolk, margarine, and vanilla in a saucepan. Cook over medium heat 12 min. or longer stirring constantly til mixture thickens. Add coconut and pecans. Beat til cool and of spreading consistency. Makes enough to cover tops of three 9" layers.

FRESH COCONUT CAKE

CAROL OOSTERWYK **

3 C cake flour (sifted with 3 tsp baking powder)
2/3 C butter 6 egg yolks 6 egg whites
2 C sugar 1 tsp almond extract
1 1/4 C coconut milk (use water to make enough if coconut doesn't have enough milk).

Cream butter and sugar. Gradually add flour, alternating with milk, beating up and under in order to incorporate air. Add slightly beaten egg yolks and extract. Fold in whites of eggs. Pour into 3, 9" cake pans and bake at 325° til well done, 25-30 min.

ICING: 2 C sugar 3 egg whites
 5 tbs water 1 grated coconut

Grate fresh coconut. Into a pan add 2 C sugar and 5 tbs water. Boil til it spins a thread. Remove from heat immediately and beat into stiffly beaten egg whites to desired consistency. Put on first layer, cover with coconut, second layer and the top the same, spreading coconut all over and up sides.

FRUIT COCKTAIL CAKE

VIRGINIA FOGELMAN

2 eggs 2 C plain flour 2 tsp soda
1 #1 can fruit cocktail 1/2 tsp salt 1 1/2 C white sugar

Beat eggs lightly. Add sugar and beat again. Add dry ingredients alternately with juice drained from fruit cocktail, beginning and ending with dry ingredients. Add fruit. Blend thoroughly. Place in greased pan or baking dish. Sprinkle lightly with brown sugar. Add 1/4 C chopped pecans. Bake at 350° 25-30 min. Leave in pan. While warm spread with topping.

TOPPING:

3/4 C white sugar 1/2 to 3/4 C milk 1 tsp vanilla
1/2 stick margarine 1/2 C chopped nuts

1 7 oz pkg shredded coconut mix and bring to boil for about two min. Spread over cake while still warm in pan.

FAVORITE GINGERBREAD

RITA CORBETT *

Mix thoroughly: 1/2 C soft shortening 2 tsp sugar and 1 egg
Blend in: 1 C molasses and 1 C boiling water
Sift together: 2 1/4 C sifted flour 1 tsp soda
 1/2 tsp salt 1 tsp ginger 1 tsp cinnamon
Pour into greased and floured pan, 9" square. Bake 45-50 min, at 350°.

PLAIN CAKE

MARGARET MCNEIL *

1/2 C crisco 2 eggs 3/4 C sugar 1 tsp vanilla
1 1/2 C flour 2/3 C milk
Bake at 375° for 25-30 min.

POUND CAKE

NANCY MOORE *

$\frac{1}{2}$ lb butter $\frac{1}{2}$ C Crisco 3 C sugar
 3 C sifted plain flour 5 eggs $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp baking powder 1 C fresh sweet milk
 1 tbs lemon or vanilla flavoring

Cream butter and sugar with Crisco, add eggs, one at a time, mixing after each. Sift dry ingredients together and mix alternately with milk. Add flavoring. Pour batter into a deep greased and floured pan. Bake in oven for 1 hr. and 25 min. or til done. Oven at 350°.

POUND CAKE

MRS. G. L. BEDDARD

3 C flour 3 C sugar 5 eggs (one at a time)
 $\frac{1}{2}$ lb butter $\frac{1}{2}$ C crisco 1 tsp vanilla and lemon
 1 C milk 1 tsp baking powder flavoring
 Bake at 350° for 1 $\frac{1}{2}$ hr. Flour and grease tube pan well. Cream sugar and shortening. Add eggs one at a time, then flour and milk. Add flavoring. Pour batter into a deep greased and floured pan. Bake 1 hr. and 25 min. or until done.

CHOCOLATE POUND CAKE

NANCY MOORE *

$\frac{1}{2}$ C butter or margarine 1 C Crisco 3 C sugar
 5 large eggs (6 small) $\frac{1}{4}$ tsp salt $\frac{1}{2}$ tsp baking powder
 3 C cake flour 4 tbs cocoa 1 tbs vanilla
 1 C milk

Cream butter, Crisco and sugar. Add eggs one at a time, and beat well after each addition. Blend in vanilla and milk. Sift together flour, salt and baking powder. Mix in cocoa. Pour into greased 9 or 10" tube pan, which has the bottom lined with waxed paper. Bake in moderate oven (350°) about 1 hr. and 15 min. or until done. Top with favorite icing.

WALNUT CREAM SOEL

CAROL OOSTERWYK **

4 egg whites $\frac{1}{2}$ C sugar $\frac{1}{2}$ tsp salt
 1 tsp vanilla 1 C whipping cream (whipped and sweetened)
 4 egg yolks $\frac{1}{4}$ C sifted flour $\frac{1}{2}$ C chopped walnuts

Beat whites with salt and vanilla til soft peaks form. Gradually beat in sugar, beating til stiff peaks form. Beat yolks til thick and lemon-colored. Fold yolks into whites; carefully fold in flour and nuts. Line bottom and sides of 15 $\frac{1}{2}$ x10 $\frac{1}{2}$ x1" jellyroll pan with waxed paper. Spread batter evenly in pan. Bake at 375° for 12 min. Cool 5 min. Loosen sides of cake and turn onto towel sprinkled with XXXX sugar. Peel off paper; cool to lukewarm. Starting at narrow end roll cake and towel together; cool on rack. Unroll spread with whipped cream. Reroll cake; chill. At serving time, top cake roll with whipped cream and walnut halves if desired. Makes 8-10 servings.

1 C Crisco 1 C milk 2 C sugar
4 eggs 2½ C cake flour pinch salt
½ C self-rising flour 1 tbs butternut flavoring
Start with flour end up with flour. (flour, ingredients, flour,
etc.) Bake at 350° for 1½ hr.

2 C sugar

pinch salt

flavoring

1 tbs butternut flavoring

Start with flour end up with flour. (flour, ingredients, flour, etc.) Bake at 350° for 1½ hr.

Combine: 3/4 C all purpose flour 2 tsp cinnamon
 1 tsp salt

BEVERLY STRICKLAND *

2 tsp cinnamon

1 tsp salt

Beat 9 egg whites (1½C) in large mixing bowl til soft mounds form. Gradually add ¾ C sugar. Continue beating til very stiff, straight peaks form. Do not underbeat. Combine 9 egg yolks, 2 tsp vanilla and ¾ C sugar in small mixing bowl. Beat til thick and lemon-colored. Stir in dry ingredients. Fold batter gently into egg whites using a wire whip or rubber spatula. Fold in 2 C finely chopped walnuts. Turn into greased 10" tube pan. Bake at 350° for 55-60 min. Invert immediately. Cool completely before removing from pan. Frost with vanilla glaze. Sprinkle with XXXX sugar, or serve with whipped cream.

Cream $\frac{1}{2}$ C butter. Gradually add 1 C sugar, creaming well. Blend in 2 unbeaten eggs, one at a time, beating well after each. Combine 1 tsp soda and $\frac{3}{4}$ C buttermilk or sour milk. Add $1\frac{1}{2}$ C sifted flour alternately with buttermilk to butter mixture. Coat 1 C finely cut dates, 1 C finely cut orange pieces, and 1 C chopped walnuts with $\frac{1}{4}$ C flour. Fold into batter. Turn into 13x9" pan, greased and floured on bottom. Bake at 350° for 25-30 min. til cake springs back when touched lightly in center. Cool and frost.

CAROL SELLERS *

Cream $\frac{1}{2}$ C butter. Gradually add 1 C sugar, creaming well. Blend in 2 unbeaten eggs, one at a time, beating well after each. Combine 1 tsp soda and $\frac{3}{4}$ C buttermilk or sour milk. Add $1\frac{1}{2}$ C sifted flour alternately with buttermilk to butter mixture. Coat 1 C finely cut dates, 1 C finely cut orange pieces, and 1 C chopped walnuts with $\frac{1}{4}$ C flour. Fold into batter. Turn into 13x9" pan, greased and floured on bottom. Bake at 350° for 25-30 min. til cake springs back when touched lightly in center. Cool and frost.

ORANGE COCONUT FROSTING: Cream $\frac{1}{4}$ C butter. Gradually add 2 C sifted XXXX sugar, creaming well. Blend in 2 tbs orange juice and $\frac{1}{2}$ C flaked or chopped shredded coconut.

ORANGE COCONUT FROSTING: Cream $\frac{1}{4}$ C butter. Gradually add 2 C sifted XXXX sugar, creaming well. Blend in 2 tbs orange juice and $\frac{1}{2}$ C flaked or chopped shredded coconut.

Cream together til fluffy: $\frac{1}{2}$ C soft shortening (half butter)
 Sift: 2 C sifted Softasilk or 1-3/4 sifted Gold Medal flour
 2 tsp baking powder $\frac{1}{2}$ tsp salt
 Add $\frac{1}{2}$ C thin milk (half water) $\frac{1}{2}$ tsp each vanilla and almond flavor-
 ing. Stir in 2/3 C nuts, cut up 4 egg whites ($\frac{1}{2}$ C) stiffly
 beaten. Pour into 9x5x3" loaf pan. Bake at 350° for 55-60 min. Cool.

CHARLES TOLLEY

Cream together til fluffy: $\frac{1}{2}$ C soft shortening (half butter)

Sift: 2 C sifted Softasilk or 1-3/4 sifted Gold Medal flour

2 tsp baking powder $\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp salt

Add $\frac{1}{2}$ C thin milk (half water) $\frac{1}{2}$ tsp each vanilla and almond flavor-
ing. Stir in $\frac{2}{3}$ C nuts, cut up 4 egg whites ($\frac{1}{2}$ C) stiffly

beaten. Pour into 9x5x3" loaf pan. Bake at 350° for 55-60 min. Cool.

CARROT CAKE

MARGARET MCNEIL *

Mix: 2 C sugar 3 C flour 1 tsp soda
 2 tsp cinnamon ½ tsp salt
Add 1½ C Wesson oil 1 tsp vanilla 3 eggs
Then add: 1 small can crushed pineapple 2 C grated raw carrot
 1 C nuts Bake 1 hr, 15 min. at 350°.

GLORIOUS SPONGE CAKE

CHARLES TOLLEY

Set out but do not grease: 10" tube pan, 4" deep. Beat in gradually: 1 C sugar. Beat in 1 C sifted Softasilk flour, alternately with ¼ C cold water, 1 tsp lemon extract, 1 tsp lemon rind grated. In a large bowl beat til stiff: 6 egg whites (¾ C) ½ Tsp cream of tartar, ½ tsp salt. Gradually and gently cut and fold the egg yolk mixture into the beaten whites. Pour into ungreased pan. Bake. When cake tests done, invert and let hang until cool. Temp. 325°, 60-65 min.

GYPSY JAMBOREE CAKE

CAROL OOSTERWYK **

Sift: 1½ C self-rising flour ½ tsp soda
 ½ tsp nutmeg 3 tbs cocoa 1 tsp cinnamon
Cream: ½ C shortening (gradually), 1¼ C sugar. Blend in 3 eggs, one at a time (egg whites for icing). Measure ¾ C buttermilk or sour milk. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. (Use low speed on mixer.) Blend 1 tsp vanilla, 1 tsp lemon extract, ½ C chopped walnuts (black). Pour into two well-greased and lightly floured 8" round layer pans. Bake at 350° for 30-35 min. Cool and Frost.

MOCHA CINNAMON FROSTING

Cream 1/3 C butter. Blend in 1 egg yolk and 1/8 tsp salt. Add gradually, 3½ C sifted XXXX sugar alternately with 2 tbs hot coffee. Add 2 to 3 drops oil of cinnamon or ½ tsp cinnamon. Beat til smooth. Spread 2/3 C of frosting between layers. Add 2 tbs cocoa to balance of frosting. Beat well. If necessary thin with a few tsp of hot coffee. Frost top and sides of cake.

CUDLE CAKE

GRACE YOUNGBLOOD *

Mix in a mixing bowl: 2 eggs 2 C sugar
 1 tsp vanilla ½ C Wesson oil ½ C buttermilk
Mix: 3 tsp cocoa in 1 C boiling water, then stir in 2 C flour (mixture will be runny), bake 25-30 min, 350° oven.

ICING:

Mix 1 stick butter, ½ can milk, 1 C light brown sugar. Heat in oven then stir in 1 C coconut, 1 C nuts. Spread on cake and put in oven for about 5 min.

1, 2, 3, 4 CAKE

CAROL OOSTERWYK **

1 C shortening ($\frac{1}{2}$ butter, $\frac{1}{2}$ shortening)

1 tsp flavoring

2 C sugar 3 C flour

4 eggs 3 tsp baking powder

$\frac{1}{4}$ tsp salt 1 C liquid ($\frac{1}{2}$ C milk, $\frac{1}{2}$ C water)

Sift flour once; measure. Add baking powder, and sift again. Put in refrigerator until ready to use. Thoroughly cream shortening, sugar and salt. Beat yolks into creamed mixture. Add flour and milk alternately, beating in well. Have flour in sifter and sift in, fold in beaten whites (don't beat). Add flavoring. Bake in 3 layers or loaf pan in moderate oven (350°). The half and half shortening and half and half liquid will make a more tender cake than all butter and all milk.

SILVER WHITE CAKE

CAROL SELLERS *

2 $\frac{1}{4}$ C cake flour

1 $\frac{1}{4}$ C sugar

3 $\frac{1}{2}$ tsp baking powder

1 tsp salt

$\frac{1}{2}$ C soft shortening 1 C milk

1 tsp flavoring

4 egg whites, unbeaten

Heat oven to 350°. Grease and flour 2 layer pans, 8 or 9x1 $\frac{1}{2}$ ". Blend flour, sugar, baking powder, and salt. Add shortening, $\frac{2}{3}$ C milk and flavoring. Beat 2 min, medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl often. Add rest of milk and egg whites. Beat 2 more min., scraping bowl frequently. Pour into pans. Bake layers 30-35 min. Oblong 35-40 min. Cool. Use lemon filling, a fluffy icing and coconut.

CLEAR LEMON FILLING:

$\frac{3}{4}$ C sugar

3 tbs cornstarch

$\frac{1}{4}$ tsp salt

$\frac{3}{4}$ C water

1 tbs butter

2 tbs grated lemon
rind

$\frac{1}{3}$ C lemon juice

Mix sugar, cornstarch and salt in saucepan. Gradually stir in water. Bring to boil 1 min. Remove from heat. Stir in butter and rind. Gradually add lemon juice. Cool thoroughly.

ICING:

1 $\frac{1}{2}$ C sugar

$\frac{1}{4}$ tsp cream of tartar or 1 tbs cream corn syrup

Mix all ingredients except vanilla in top of double boiler. Place over boiling water; heat with rotary beater til peaks form. Scrape bottom and sides of pan occasionally. Fold in vanilla.

LEMON CAKE PUDDING

CAROL SELLERS *

$\frac{1}{4}$ C flour

1 C sugar

$\frac{1}{2}$ tsp salt

1 tbs grated lemon rind

$\frac{1}{2}$ C lemon juice

2 egg yolks, well beaten

1 C milk

2 egg whites, stiffly beaten

Heat oven to 350°. Measure flour by dip level, pour or by sifting. Blend flour, sugar, salt in mixing bowl. Stir in lemon rind and

juice, egg yolks and milk. Fold in egg whites. Pour into 1 qt. baking dish or 6 custard cups. Set in pan of hot water (1" deep) Bake 50 min. Makes 6 servings.

ICE BOX FRUIT CAKE

1 lb. box graham crackers
1 box seedless raisins
2½ lb of pecans (in hull)
15 large size marshmallows

CAROL MCDANIEL *

½ C milk
½ C sugar
1 lb. English walnuts

Crumble crackers finely. Add pecans, walnuts and raisins. Melt sugar, milk and marshmallows together. Pour over crackers and pack in a shallow bowl overnight.

OLD FASHIONED LIGHT FRUITCAKE

4 6 oz. cans unchopped pecans
¾ lb chopped candied pineapple
1 bottle French's Brandy flavoring
1 lb seedless white raisins
2¼ C sugar 1½ tsp cinnamon

JEANNIE MERCER

6 eggs
4 C sifted flour
½ lb soft butter
1 tsp nutmeg
1 tsp salt

Line a 10x4" tube pan with foil. Have nuts and fruit ready saving some to decorate cake. Mix butter, sugar, eggs, and flavoring. Sift together remaining ingredients and add to butter-egg mixture. Mix thoroughly. Add nuts and fruit and mix into batter with large spoon. Fill pans 2/3 full with batter. Bake in slow oven 275° about 3 hours. One half hour before cake is done, brush with honey or light corn syrup. Decorate with nuts and fruit, pressing down firmly to make them stick. Return cake to oven for 30 min. When completely cool, lift out of pan and peel off foil. Wrap cake with wine-dampened cloth. Store in airtight container in cool place for at least 3 weeks. This blends flavors and mellows cake.

ORANGE FRUIT CAKE

1 C butter
2 eggs
1 C nuts
1 sm pkg dates
(cut up)

CHARLOTTE ROCHELLE ***

1 C sugar
2 oranges

Mix separately 1 C buttermilk and 1 tsp baking soda. Add 2½ C flour and 1 tsp vanilla. Line stepple pan with tin foil. Bake in 350° oven for 1 hour. While cake is hot add juice from the oranges and add 1 C sugar. When dissolved, pour over cake. Cover tightly and store in refrigerator. Serve 12 to 24 hours later.

JAPANESE FRUITCAKE

1½ C figs	1 bottle cherries	2 C fresh coconut
1 C pecans	1 C walnuts	1 tsp allspice
1 tsp cinnamon	1 tsp nutmeg	2 C sugar
1 C milk	1 C butter	3 C flour
		6 eggs

Cream sugar, butter, add eggs one at a time. Add milk and flour alternately, then the fruit. Flour fruit first. Bake in layers. Cook at 350°.

FILLING:

2 oranges	2 lemons	2 C fresh coconut
4 tbs flour	2 C sugar	1 C boiling water

Mix flour and sugar together. Add squeezed juice of lemons and oranges. Add boiling water. Cook til thick and like honey. Add coconut. Cook 10 min. longer. Spread on layers. Makes 3 large cakes.

try whole fruit, cooked, ground -

DATE CAKE

1 C chopped dates	1 C boiling water	½ C shortening
1 C sugar	1 tsp vanilla	1 egg
1 2/3 C sifted cake flour		1 tsp soda
¼ tsp salt	½ C chopped walnuts	

Combine dates with water, cool. Stir in shortening to soften. Gradually add sugar, cream thoroughly. Add vanilla, eggs and beat well. Sift flour, soda and salt together twice. Add to creamed mixture alternately with date mixture, beating after each addition. Add nuts, bake in paper-lined 9x9x2" pan at 350° for 35-40 min.

SCRIPTURE CAKE

1 C Judges 5:25 (last clause)	Key: 1. butter
2 C Jeremiah 6:20	2. 1 C each sugar and corn syrup
2 tsp I Samuel 14:25 (last clause)	3. honey
6 Jeremiah 17:11	4. eggs
½ C Judges 4:19 (last clause)	5. milk
4½ C I Kings 4:22 (proportion to taste)	6. 3½ C flour, 1 C corn meal
2 heaping tsp Amos 4:5	7. baking powder
1 C I Samuel 30:12 (2nd phrase)	8. raisins
1 C Nahum 3:12	9. figs
to taste II Chronicles 9:9 (2nd phrase)	10. 1 tsp each: cloves, cinnamon, nutmeg and ginger.

Cream sugar and butter. Add honey and syrup. Mix well. Beat eggs til frothy and add milk. Combine with sugar mixture. Sift flour, corn meal and baking powder. Add spices. Combine with other mixture, then add floured raisins and figs. Bake in large round tube pan (greased and floured) in a 300° oven for about 1½ hours.

ICINGS

CARAMEL ICING

ANN STROUD

2 C brown sugar 1 C thin cream 1 tbs butter
 $\frac{1}{2}$ tsp baking powder 1 tsp vanilla

Boil sugar, cream and butter without stirring, til a little dropped in cold water will form a soft ball. Add baking powder and vanilla. Beat til of creamy consistency

PINEAPPLE TOPPING

LOLA RIVENBARK

1 lrg can crushed pineapple 1 C sugar
4 tbs flour

Cook all ingredients over medium heat til they reach spreading consistency.

PANOCHA FROSTING

Melt $\frac{1}{2}$ C butter. Add 1 C brown sugar. Bring to a boil. Cook and stir 1 min. or til slightly thickened. Cool 15 min. Add $\frac{1}{4}$ C hot milk, Beat til smooth. Beat in sifted XXXX sugar til frosting is of spreading consistency. Takes about $3\frac{1}{2}$ C. Frosts 2 9" layers.

CHOCOLATE FUDGE ICING

ANN STROUD

3 C sugar 3 oz. chocolate 2 oz. butter
1 C milk 3 tbs white Kayro 1 tsp vanilla

Combine chocolate, sugar, milk and Kayro together. Boil til mixture forms a soft ball. Place saucepan in a pan of cold water. Drop in butter immediately and allow mixture to thicken. Beat til thick enough to spread.

ALL AROUND ICING

ANN STROUD

$2\frac{1}{2}$ C sugar $\frac{1}{2}$ tsp vanilla $\frac{1}{2}$ C water
2 egg whites $\frac{1}{2}$ C light corn syrup

Combine sugar, corn syrup in saucepan and cook to 240° or to a soft ball. Pour slowly over stiffly beaten egg whites, beaten constantly. Add vanilla and beat til it is stiff enough to mold. Spread on cake. This icing can be kept in covered jar for 1 week. If necessary soften with boiling water.

SOUR CREAM VELVET FROSTING

RITA CORBETT *

1 6 oz. pkg semi-sweet chocolate pieces 1 tsp vanilla
 $\frac{1}{4}$ C butter or margarine $\frac{1}{2}$ C dairy sour cream
 $\frac{1}{4}$ tsp salt $2\frac{1}{2}$ - $2\frac{3}{4}$ C sifted XXXX sugar

Melt chocolate pieces and butter over hot (not boiling) water; remove from hot water and blend in sour cream, vanilla, and salt. Gradually beat in enough XXXX sugar to make a frosting of spreading consistency. Makes enough for top and sides of 2 9" layers or a 10" tube cake.

CHOCOLATE FUDGE

JUANITA GOODWIN

4½ C sugar ½ lb butter 3 tsp vanilla
1 lrg can pet milk, undiluted 2 to 3 C nuts
18 oz. Nestle semi-sweet chocolate bits

Cook sugar and milk together. Bring to boil stirring constantly and cook for 6 min. Remove from heat and beat til thick, add nuts, other ingredients together, pour into a well buttered pan. Wait 6 hours before cutting.

DELUXE FUDGE

CAROLYN EDENS

Combine in 2 qt. saucepan: 2 C sugar
¾ C evap. milk ½ tsp salt
Bring to boil over moderate heat, stirring constantly. Boil for 2 min. Remove from heat. Add one 9 ¾ oz. Nestle's King Size Milk Chocolate bar or King size Almond, Crunch, or Fruit Nut Bar, 2 - 1 oz. envelope Nestle's Choco-bake and 1 tsp vanilla. Stir til chocolate melts and mixture is well blended. Spread in greased 9" square pan. Chill til firm. Cut in squares.
Yields: 2 lbs.

BUTTERSCOTCH CANDY

MARGARET MCNEIL *

1 can Chow Mein Noodles 2 6 oz. Butterscotch Morsels
1 can Planters peanuts
Melt Butterscotch morsels over hot water or low heat on stove. Stir in peanuts and noodles pour into buttered dish and let ingredients get hard before cutting into pieces.

BRAZIL-NUT SENSATION

DIANNE NEAL *

¾ C sifted flour ¾ granulated sugar ½ tsp salt
½ tsp baking powder 3 C shelled brazil nuts (2 lb. unshelled, or 1 lb. shelled) 2 pkg pitted dates (1 lb)
1 C well-drained maraschino cherries 3 eggs
1 tsp vanilla

Start heating oven at 300°. Grease, then line with waxed paper 9x5x8" loaf pan. In sifter, place all dry ingredients. In a large bowl, place nuts, dates, cherries; sift flour-sugar mixture over these. Mix til nuts and fruits are well coated. Beat eggs til foamy; add vanilla; stir into nut mixture til well mixed. Spread in pan evenly. Bake til done. Cool in pan for 15 min., remove from pan. Pull off paper; cool on rack. Wrap in aluminum foil. Store in refrigerator.

SUGAR COATED PECANS

CAROLYN MCDANIEL *

2 C white sugar ½ C milk 2 C pecans 1 tsp vanilla
Cook sugar and milk til it forms soft boil; add vanilla and pecans. Stir til thickens and pour on wax paper. Pull nuts apart with fork.

PEANUT BRITTLE

BEVERLY STRICKLAND *

2 C white sugar 1 C Karo Syrup ½ C cold water
Mix together in large pan and cook til it threads easily; add
2 tbs butter and 2 C (1 lb) raw Spanish peanuts; keep stirring and
cook til it reaches 290° on candy thermometer or hard crack stage.
Remove from fire and add ½ tsp vanilla and 1 tsp soda and stir
quickly. Pour onto well-buttered cookie sheet. When cold break into
pieces.

PEANUT BUTTER KISSES

JENNY MERGER

1/3 C Karo syrup, Red or Blue label 1/3 C peanut butter
½ C non-fat dry milk solids 1/3 C sifted XXXX sugar
Mix syrup and peanut butter in a small bowl. Stir in gradually non-fat
dry milk and XXXX sugar. Shape into roll about ¾" diameter. Roll
may be decorated with chopped nuts. Chill. Cut into 1" pieces.
Makes 2 dozen.

DICK'S FAVORITE CANDY

CAROL OOSTERWYK **

1½ C sugar 1 C dates (cut into halves)
½ C milk 2 tsp butter 1 C nuts
Cook sugar, dates, milk til soft ball (form ball in water). Take off
stove and add nuts. Lay on sheet of waxed paper covered with powdered
sugar. Cool til you can touch then roll into a roll. Too much sugar
will cause the candy to be too sweet. Slice as desired and
refrigerate til used.

CANDY SURPRISES

BEVERLY STRICKLAND *

Sift together: 2 C sifted Pillsbury's all purpose flour
2 tsp double-acting baking powder ¼ tsp salt
Melt: ½ C Land O'Lakes Butter in saucepan. Remove from heat. Blend
in: 1½ C firmly packed brown sugar.
Add: 2 unbeaten eggs and 1 tsp Burnett's Pure Vanilla. Beat well.
Stir in dry ingredients. Spread 6 tbs (1 tbs per bar) peanut butter
over 6 five-cent Nestle's Milk Chocolate Candy bars. Spread half of
batter in 9" square pan. Place candy bars on batter. Top with re-
maining batter. Bake at 350° for 30 to 35 min. Cool. Sprinkle with
XXXX sugar. Cut into bars.

POPCORN BALLS

RACHEL ROGERS **

5 qt popped corn 2 C sugar 1½ C water
½ tsp salt ½ C light corn syrup
1 tsp vinegar 1 tsp vanilla
Keep popped corn hot and crisp in slow oven (300°). Butter sides
of saucepan. In it combine sugar, water, salt, corn syrup, and
vinegar. Cook to hard-ball stage (250°). Add vanilla. Pour slowly
over hot popped corn, stirring just enough to mix thoroughly.
Lightly butter hands before shaping into balls.

COCONUT CANDY CONFECTIONS

BEVERLY STRICKLAND *

Lightly grease baking sheets. Set out a med. size bowl. Melt in a small skillet over low heat $\frac{1}{2}$ C butter. Heat, stirring occasionally, until butter is golden brown. Meanwhile, cut into pieces with scissors and set aside $\frac{1}{4}$ c candied red cherries, $\frac{1}{4}$ C candied green cherries. When butter is golden brown, remove from heat and pour into the bowl. Stir in $\frac{1}{2}$ C sweetened condensed milk, 1 tsp vanilla extract. Add and stir til thoroughly blended, the candied cherries and $2\frac{1}{2}$ C moist, shredded coconut. Drop confections by teaspoonfuls about 1" apart onto baking sheets. Bake at 350° about 10 min. or tin confections are golden brown. Immediately remove from baking sheets to cooling rack. When confections are cooled, store in loosely covered container. Excellent for an afternoon tea.

CARAMEL APPLES

DIANNE NEAL *

1 lb. (56) vanilla caramels
dash of salt 6 wooden skewers
6 crisp, medium apples

2 tbs water
chopped walnuts

Melt caramels with water in double boiler. Stir frequently til smooth. Add salt. Stick a skewer into blossom end of each apple. Dip apple in caramel syrup and turn til surface is completely coated. (If syrup gets too stiff, add few drops of water). At once roll bottom half of coated apple in chopped nuts. Set on cookie sheet covered with waxed paper. Chill in refrigerator to firm. Makes 6 servings.

WALNUT WHISKEY BALLS

CAROL SELLERS *

3 C ground vanilla wafers
 $\frac{1}{2}$ C black walnuts, ground
 $\frac{1}{2}$ C pecans, ground 1 C XXXX sugar

3 tbs corn syrup
 $\frac{1}{2}$ C 100% whiskey
pecans

Mix well, roll in cherry-sized balls and dust with XXXX sugar. Press a pecan half in top of each. Mellow several days in a tightly closed tin. Will keep indefinitely.

PRESERVED VIOLETS

CAROL OOSTERWYK **

1 C hot water 2 C XXXX sugar

About 4 C fresh stemmed violets, washed and drained, but do not bruise the petals.

Dissolve sugar thoroughly in hot water. Add flowers, set on a medium flame and let syrup simmer til it reaches the soft ball stage in cold water. Stir flowers gently with wooden spoon. Remove from flame and continue to stir til the syrup begins to granulate and reaches the consistency of coarse meal. Empty over a wire rack or colander and shake off excess sugar. Cool and pack in jars and seal. They will keep indefinitely. Use them to decorate cakes, fruit salads; they taste good, too.

HONEY TAFFY

PRISCILLA RADCLIFFE*

2-1/3 C sugar 2-1/3 C honey 1-2/3 C water
1/4 tsp salt 2 tsp vanilla

Combine sugar, honey, water and salt and cook rapidly to 280° (med. crack). Stir in vanilla and pour into a buttered pan to cool enough to be handled. Then pull til light. With the last few pulls, draw out into a rope about 1/2" in diameter. While still pliable quickly cut into 1/2" lengths using kitchen scissors with blades rubbed with softened butter. Wrap each piece in heavy waxed paper. Don't stir candy while cooking.

POTATO KISSES

BEVERLY STRICKLAND *

2/3 C hot cooked potato 1 tsp vanilla dash of salt
2 tsp butter, melted 1 lb sugar (XXXX, sifted)
2 1/2 tbs cocoa or 1 1/2 unsweet chocolate 1/2 lb moist coconut, 2 cans
Put hot potatoes through a ricer to remove all lumps, and beat in melted butter. Put potato in a mixing bowl, add sugar and beat til thoroughly blended. Add cocoa, or melted chocolate which has been cooled, and beat thoroughly. Mix in vanilla, salt and coconut, and drop by tsp onto waxed paper. Keep the mounds of candy rather regular in shape and size. Place in refrigerator or other cool place for a short time to harden. Hardened candy should be kept in a tightly covered container. About 1 1/2 lbs.

STUFFED DATES

ROMONA AVERETTE *

Remove stone from dates, place one-half pecan meat inside of date. Press together and roll in sugar, (XXXX).

PECAN PRALINES

MARY LOU SCOFIELD *

2 C sugar 3/4 C water 1/2 tbs vinegar
4 C pecan halves

Put to boil sugar, water, and vinegar til syrup makes a soft ball when dropped into a cup of cold water. Put in pecans, cook til syrup forms a hard ball in a cup of cold water. Have ready a large platter or pans greased with butter, drop a large spoonful of the mixture about 6" apart, and let them cool. When hard and cold, run knife under each praline and put on plate.

SNAPPERS

DICK OOSTERWYK

On buttered cookie sheet arrange 72 pecans, flat side down, in groups of four. Place 2 caramels on each cluster of pecans (takes 36 caramels). Heat in slow oven (325°) until caramels soften, about 8 min. Meanwhile, melt 2 doz. square candy-making chocolate. Remove candies from oven; with buttered spatula, flatten caramels over pecans. Cool. Remove from pan to waxed paper. Brush tops with melted chocolate. Makes 1 1/2 dozen.

COOKIES

MERRY CHRISTMAS COOKIES

RITA CORBETT *

Mix thoroughly: $\frac{1}{2}$ C sugar, 1 egg, $\frac{2}{3}$ C honey, 1 tsp lemon flavor. Sift together and stir in: $2\frac{3}{4}$ C sifted flour, 1 tsp soda, 1 tsp salt. Chill dough. Roll out $\frac{1}{4}$ ". Cut into desired shapes. Place 1" apart on lightly greased baking sheet. Bake til when touched lightly with finger, no imprint remains. When cool, ice and decorate as desired. Bake at 375° for 8 to 10 min. Makes 5 doz.

SUGAR COOKIES

GRACE YOUNGBLOOD *

1 C sugar	1 egg	$\frac{1}{4}$ C melted shortening
$\frac{1}{4}$ tsp salt	$1\frac{1}{2}$ tsp vanilla	$\frac{1}{2}$ C buttermilk
$\frac{1}{2}$ tsp soda	2 C sifted flour	$1\frac{1}{4}$ tsp baking powder

Blend sugar, egg, salt and shortening together well. Add vanilla. Combine soda with buttermilk. Sift together baking powder and flour. Add buttermilk and flour mixture alternately to sugar and egg mixture; drop by tsp on greased cookie sheets. Bake at 350° for 15 min.

CRISP SUGAR COOKIES

DIANNE BENNETT *

3 C flour	4 tsp baking powder	1 tsp salt
$\frac{1}{2}$ tsp vanilla	$\frac{2}{3}$ C shortening	$1\frac{1}{2}$ C sugar
		$\frac{2}{3}$ C milk

Sift flour before measuring. Resift with baking powder and salt. Blend in a bowl shortening, vanilla. Add sugar gradually til fluffy. Stir in creamed mixture $\frac{1}{3}$ of the flour mixture then stir in $\frac{2}{3}$ C milk (half at a time) til all flour and milk are used. Shape into small balls and dip in sugar. Flatten, then bake on greased cookie sheet, at 375° for 10 min.

BROWN SUGAR COOKIES

PEGGY MOORE **

$2\frac{1}{2}$ C brown sugar (light or dark)	$2\frac{1}{2}$ C self-rising flour
$\frac{1}{2}$ C butter	$\frac{1}{2}$ C shortening
1 tsp vanilla	2 eggs
$\frac{1}{4}$ tsp baking soda	1 C pecans
	pinch salt

Cream butter, shortening, add sugar and cream, thoroughly. Add flour small amount at a time with one egg at a time. Add vanilla and nuts. Soda and salt may be added to flour. Bake at 350° for 15 min.

MAMA'S OATMEAL COOKIES

DEWEY MILLS, PRESIDENT
OF OGDEN JCC

2 C sugar	$\frac{1}{4}$ C cocoa	$\frac{1}{2}$ C butter
$\frac{1}{2}$ C milk	$\frac{1}{8}$ tsp salt	$\frac{1}{2}$ C peanut butter
2 C quick Quaker oats		1 tsp vanilla

Mix sugar, cocoa, butter, milk and salt together and bring to a boil and cook about 3 min. Remove from heat. Add peanut butter, oats, and vanilla. Blend well and drop by teaspoon on wax paper.

HOLIDAY BASIC COOKIES

DIANE BENNETT *

Cream 1 C butter and $1\frac{1}{2}$ C sugar. Beat in 2 eggs, 3 tsp vanilla extract. Sift together 3 C flour, 2 tsp baking powder, $\frac{1}{2}$ tsp salt Stir into creamed mixture. Makes about 10 doz. small cookies. These cookies can be fixed the following ways:

ROLLED: Chill dough 1 hr at least. Roll out thin on floured board. Cut with cookie cutters. Bake on greased sheet at 350° , 6-8 min.

DROPPED: Drop by teaspoon about 2" apart on greased sheet. Bake 350° .

FANCY COOKIES: Decorate with decors before or after baking. Decorate with frosting after baking. (Pinwheels made by tinting half the dough one color).

FROSTING FOR BASIC COOKIES: Melt 4 tbs butter and gradually add 1 lb XXXX sugar. Add tsp vanilla and $\frac{2}{3}$ tbs cream. Tint with any food color.

OATMEAL COOKIES

DIANE BENNETT *

Cream: 1 C shortening and 1 C sugar. Add 2 beaten eggs, $\frac{1}{2}$ C milk, 2 C oatmeal. Sift together: 2 C flour, 1 tsp soda, 1 tsp cinnamon, $\frac{1}{4}$ tsp salt. Add flour mixture to sugar mixture. Add 1 C chopped raisins. Drop by tsp onto greased pan. Bake at 350° about 15 min.

NUT BUTTER BALLS

RACHEL ROGERS **

2 C plain flour	2 sticks margarine	$\frac{1}{2}$ C sugar
1 tsp vanilla	1 C nuts	

Mix together. Chill til you can form mixture into 1" balls. Place balls on cookie sheet. Bake at 350° til light brown. Roll in XXXX sugar. Store in air-tight container.

ICE BOX COOKIES

LOLA RIVENBARK

2 C light brown sugar	1 C shortening	$3\frac{1}{2}$ C self-rising flour
1 C nuts	2 eggs	1 tsp soda
		2 tsp vanilla

Mix, roll mixture into rolls and refrigerate. Slice just before baking at 375° til light brown.

BROWNIES

CAROL SELLERS *

2 sq. unsweetened chocolate (2 oz.)	$\frac{1}{3}$ C shortening
1 C sugar	2 eggs
$\frac{1}{2}$ tsp baking powder	$\frac{1}{2}$ tsp salt
$\frac{1}{2}$ C chopped nuts	

Heat oven to 350° , grease a 8x8x2" pan. Melt chocolate and shorten-
ing over hot water. Beat in sugar and eggs. Measure flour and
blend flour, baking powder and salt. Stir in. Mix in nuts. Spread
in pan. Bake 30-35 min. or til slight imprint remains when touched
lightly with finger. Cool slightly and cut into squares. Makes 16
2" squares. Good with chocolate icing.

CHOCOLATE ICING: Melt over hot water 1 tbs butter and 1 square
unsweetened chocolate (1 oz). Blend in $1\frac{1}{2}$ tbs warm water. Beat in
about 1 C sifted XXXX sugar. (Til icing spreads easily.)

CHOCOLATE SANDWICH WAFERS

CAROLYN EDENS

Combine in bowl: $1\frac{1}{4}$ C sugar, $\frac{1}{2}$ C soft butter, 2 eggs, 3 1 oz. envelopes Nestle's choco-bake and 1 tsp vanilla. Beat til creamy. Sift together and stir in gradually 2 C sifted flour, $1\frac{1}{2}$ tsp baking powder, $\frac{1}{2}$ tsp soda and $\frac{1}{2}$ tsp salt. Chill thoroughly. Roll dough $1/8$ " thick on lightly floured board. Cut with floured $2\frac{1}{2}$ " cookie cutter. Place on ungreased cookie sheet. Bake 8-10 min. at 350° . Cool. Sandwich together with butter frosting.

DATE NUT PINWHEELS

CAROL OOSTERWYK **

Combine in a saucepan and cook over low heat til thick: $2\frac{1}{4}$ C pitted dates, 1 C granulated sugar, 1 C water; add 1 C chopped pecans. Cool. Cream 1 C shortening and 2 C brown sugar. Add and mix well 3 well-beaten eggs. Sift together and then add to creamed mixture: 4 C all-purpose flour, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp baking soda. Divide dough into 2 parts. Roll each into rectangle a little less than $\frac{1}{4}$ " thick. Spread each with date filling. Roll as for jelly roll and wrap in waxed paper. Chill 2 or 3 hr. at least. Cut in $\frac{1}{4}$ " slices and bake on greased cookie sheet for 10-12 min. at 400° . Makes 5 doz.

HUCKLEBUCKS

JANE MURRAY

$3/4$ C shortening	2 eggs	$3/4$ C cocoa
$1\frac{1}{2}$ tsp vanilla	$1\frac{1}{2}$ C sugar	$1\frac{1}{2}$ C milk
3 C sifted flour	3 tsp baking powder	$3/4$ tsp salt

Cream together shortening, eggs, cocoa, vanilla, and sugar. Add milk alternately with sifted dry ingredients, mixing after each addition. Drop by tbs onto ungreased cookie sheet. Bake at 400° for 7-8 min. When cool, place filling between 2 cookies

FILLING: $3/4$ C butter $1/8$ tsp salt $1\frac{1}{2}$ tsp vanilla
1 tbs milk 2 C XXXX sugar 1 C marshmallow cream

Beat ingredients together. Make enough filling for 21 hucklebucks.

ITALIAN NUT BALLS

JANE MURRAY

Cream $\frac{1}{2}$ C butter and beat in $1/3$ C sugar, 1 egg yolk and $\frac{1}{4}$ tsp vanilla and $\frac{1}{4}$ tsp almond flavoring. Sift together 1 C flour and $\frac{1}{2}$ tsp salt. Add to other ingredients. Form 36 balls, using $\frac{1}{2}$ tsp for each. Dip in slightly beaten egg white, then roll in $3/4$ C chopped nuts. Place on greased cookie sheet. Make depression with finger in center of each. Bake 25 min. at 300° . While warm fill centers with jam. (about $\frac{1}{2}$ C in all)

RAISIN MUMBLES

HARRIET GREEN

Crumb Mixture: $\frac{3}{4}$ C soft butter or margarine 1 C brown sugar
 $1\frac{3}{4}$ C sifted flour $\frac{1}{2}$ tsp salt well packed
 $\frac{1}{2}$ tsp soda $\frac{1}{2}$ C rolled oats (uncooked)
Mix butter with sugar. Add dry ingredients, then oats. Press half of mixture into greased pan $13\times 9\times 2''$. Spread on filling. Pat on remaining crumbs. Bake at 400° for 20-30 min. Cut into bars when cool.

FILLING: $2\frac{1}{2}$ C seedless raisins $\frac{1}{2}$ C sugar
 $\frac{3}{4}$ C water 2 tbs cornstarch 3 tbs lemon juice
Cook, stirring constantly over low heat til thickened (5 min)
Cool.

BUTTERSCOTCH BARS

CAROL OOSTERWYK **

$\frac{1}{2}$ C butter 2 C brown sugar 2 eggs
1 tsp vanilla 2 C flour $\frac{1}{4}$ tsp salt
2 tsp baking powder 1 C dry shredded coconut 1 C nuts
Cook butter and sugar over low heat til bubbly. Cool. Add eggs one at a time. Beat thoroughly after each addition. Add vanilla. Sift flour ingredients and add them and coconut to cooked mixture. Add nuts and spread in a greased shallow pan. Bake at 350° for 25 min. or less. When warm cut into desired size squares.

CONGO BARS

ANN STROUD

$3\frac{3}{4}$ C plain flour $\frac{1}{2}$ tsp salt $2\frac{1}{2}$ tsp baking soda
Sift these together. Cream 1 box light brown sugar with $1\frac{1}{4}$ sticks melted butter with spoon. Let cool 5 min. Add 3 eggs, gradually add flour. Add one 12 oz pkg of chocolate chips, 1 C chopped nuts, and 1 tbs vanilla. Spread in pan and bake 20-30 min at 350° .

SAUCY BARS

BETTY FUTCH *

$\frac{1}{2}$ C shortening 1 C sugar 1 C applesauce
2 C sifted flour 1 tsp soda $\frac{1}{2}$ tsp salt
1 tsp cloves 1 tsp cinnamon 1 tsp nutmeg
1 C seedless raisins $\frac{1}{2}$ C cut-up nuts 1 tsp vanilla
Mix shortening, sugar, applesauce. Sift and add to above: flour, soda, salt, cloves, cinnamon, nutmeg. Stir in raisins, nuts, vanilla. Mix well. Spread butter in greased $13\times 9\times 2''$ pan. Bake 35-45 min. Cut into bars when taken out of oven.

BOILED COOKIES

ANN STROUD

1 stick margarine dash of salt 2 C sugar
 $2\frac{1}{2}$ C oatmeal (1 min.) $\frac{1}{2}$ C milk 5 tbs cocoa
1 C nuts 1 tsp vanilla
Put all ingredients in saucepan except oatmeal, nuts and vanilla. Boil for 2 min. Take from heat and add oatmeal, nuts and vanilla.

DATE AND NUT SQUARES

CHARLES TOLLEY

Beat til foamy: 2 eggs

Beat in: $\frac{1}{2}$ C sugar $\frac{1}{2}$ tsp vanilla

Sift together and stir in:

 $\frac{1}{2}$ C sifted flour $\frac{1}{2}$ tsp baking powder $\frac{1}{4}$ tsp salt

Mix in:

1 C cut-up walnuts and 2 C finely cut-up dates. Spread in well greased 8" square pan. Bake til top has dull crust. Cut in squares while warm. Cool. Remove from pan. If desired, dip in XXXX sugar. Bake at 325° for 25-30 min. Makes 16 2" squares.

ORANGE GUM DROP CHEWS

DIANNE NEAL *

3 eggs

1 tbs water

2 C brown sugar

 $\frac{1}{2}$ tsp salt $1\frac{1}{2}$ C gumdrops (orange slices, cut-up)

$13\frac{1}{2}$ oz. can flaked coconut, $1\frac{1}{2}$ C walnuts and 2 C sifted enriched flour

Beat eggs with water til foamy. Gradually add sugar and salt. Beat til light and fluffy. Thoroughly mix candy, coconut, walnuts, flour. Stir into egg mixture. Spread into greased pan. Bake at 375° for 18-20 min. or til done. Cool. Cut into bars.

COCONUT MACAROONS

BARBARA PARNELL *

2 egg whites

 $1/2$ tsp vanilla $2/3$ C sugar $1\frac{1}{2}$ C flaked coconut

Beat egg whites with a dash of salt and the vanilla til soft peaks form. Gradually add sugar beating til stiff. Fold in coconut. Drop from rounded tsp onto greased cookie sheet. Bake in slow oven (325°) about 20 min.

CHOCOLATE SCOTCHEROOS

FAYE MONTAGUE *

Cook 1 C sugar, 1 C light corn syrup in 3 qt. saucepan., over moderate heat, til mixture boils. Remove from heat. Stir in 1 C peanut butter. Mix in 6 C Kellogg's Rice Krispies. Press into buttered 13 x 9" pan. Let harden. Melt over hot (not boiling) water one 6 oz. pkg Nestle's Butterscotch Morsels. Stir to blend. Spread over Krispies mixture. Chill about 5 min. tip top is firm. Cut into bars.

SPICY PUMPKIN COOKIES

HARRIET GREEN

 $\frac{1}{4}$ C shortening $\frac{1}{2}$ C sugar

1 egg

1 C flour

2 tsp baking powder

 $\frac{1}{2}$ tsp salt $1\frac{1}{4}$ tsp cinnamon $1/8$ tsp ginger $\frac{1}{4}$ c chopped nuts

Cream shortening and sugar til light. Add egg and blend thoroughly. Sift flour, baking powder, salt, and spices and add to creamed mixture alternately with pumpkin. Add raisins and nuts. Mix well. Drop from tsp onto greased baking sheet, 2" apart. Flatten slightly and bake at 400° about 15 min.

GRANDMOTHER HOLDEN COOKIES

CAROL OOSTERWYK **

1 C light brown sugar	3 C flour	3 eggs
3 tbs sour milk	$\frac{1}{2}$ tsp cloves	$\frac{1}{2}$ tsp nutmeg
1 tsp vanilla	1 C butter	2 tbs Karo (dark)
pinch of salt	1 tsp soda	1 tsp cinnamon
1 C dates	1 C raisins	

Cream sugar and butter. Beat eggs then add to creamed sugar, vanilla and Karo. Sift all dry ingredients but dissolve soda in sour milk. Sift dry ingredients into batter alternately with milk, cook raisins 10 min with lid on pot. This helps to steam and puff them. Drain raisins and flour very lightly with cut-up dates and nuts. Add raisins, dates and nuts to batter.

PECAN BARS

PEGGY MOORE **

Cream $\frac{1}{2}$ lb butter with 1 C sugar. Add 1 beaten egg yolk (reserve white for later). Add 2 C flour, 1 tsp vanilla. Spread out on cookie sheet. Then spread egg white lightly beaten over batter. Sprinkle 1 C chopped nuts over top and press in. Bake at 350° for 25 min. Cut into bars when taken out of oven.

NUT CRISPS COOKIES

GRACE YOUNGBLOOD *

1/3 C shortening	1-1/3 C brown sugar	2 beaten eggs
1 C chopped nuts	1-1/3 C cake flour	$\frac{1}{2}$ tsp salt
1 tsp baking powder		

Cream shortening and 1/3 C of sifted sugar. Beat eggs, til thick and lemon-colored; add remaining sifted sugar and continue beating. Combine the two mixtures and blend til smooth. Sift dry ingredients together and add. Mix in chopped nuts. Chill. Drop from teaspoon onto greased cookie sheet and bake at 350° for 8 to 10 min. Yield: 100.

FRUITCAKE COOKIES

CAROL OOSTERWYK **

1 $\frac{1}{2}$ sticks of butter	1/3 lb dark brown sugar	
1 $\frac{1}{2}$ C self-rising flour	1 Tbs milk	
1 tsp soda	1/3 tsp vanilla or sherry	1 egg
2/3 small jar pineapple preserves	4 slices of candied pineapple	
1/3 lb cherries		

2/3 lb pitted dates 1 qt pecans
Cook on greased cookie sheet at 325° about 25 min. (Drop by tsp and leave plenty of room when placing on cookie sheet) Store in tight container with wax paper between layers.

BUTTERSCOTCH DROP COOKIES

GRACE YOUNGBLOOD *

2 C firmly packed dark brown sugar	2/3 C soft butter
2 eggs	2/3 C buttermilk (sweek milk + 1 tsp vinegar)
1 tsp vanilla extract	1 C chopped nuts
1 tsp double-acting Bak. powder	$\frac{1}{2}$ tsp soda
1 tsp salt	3 C sifted all-purpose flour

1/2 tsp cinnamon

Cream together sugar and butter. Beat eggs, buttermilk and extract into mixture. Add nuts. Sift remaining ingredients together and blend into mixture. Drop by tsp on lightly greased cookie sheet. Bake at 350° for 8-10 min. Yield: 6 to 10 dozen.

BANANA DROP COOKIES

KEITH LAMBERT

1½ C sugar 2/3 C shortening 1 tsp vanilla
2 eggs, unbeaten 1 C ripe bananas, mashed
1/4 tsp soda 1/2 tsp salt 1 C chopped nuts

Cream sugar, shortening and vanilla. Add eggs and beat well. Stir in bananas. Sift flour, baking powder, soda and salt. Mix well. Stir in nuts. Chill 30 min. Drop by tsp 2 inches apart on greased baking sheet. Mix together and sprinkle over unbaked cookies: 1/4 C sugar, 1/2 tsp cinnamon. Bake at 400° for 8 to 10 min.

TERRE'S AND JENNY'S COOKIES

CAROL OOSTERWYK **

Mix in large bowl: 1/2 pkg of Betty Crocker Yellow Cake Mix
1 C peanut butter 2 eggs 1/3 c water

Beat with a spoon or electric mixer til smooth. Blend in remaining cake mix. Drop by tsp on ungreased cookie sheet. Flatten with a form. Bake at 375° for 8 to 10 min. Cool on sheet about 2 min. before removing. Makes 4 to 5 dozen. For variety, make the cookies as above except don't flatten before baking but make a shallow hole in each by pressing down in center with tip of a floured spoon. After baking place 1/2 tsp jelly in each hole.

EGGS AND CHEESE

HOW DO YOU LIKE YOUR EGGS? HOROSCOPE

"IF"

1. HARD BOILED
2. SOFT BOILED
3. MEDIUM BOILED
4. POACHED
5. SCRAMBLED
6. TURNED OVER LIGHTLY
7. SUNNYSIDE UP
8. OMELET
9. SHIRRED
10. CODDLED

"YOU ARE"

1. PERSISTENT, DYNAMIC, SINCERE
2. GENTLE, KIND, UNDERSTANDING
3. CALM, COOL, COLLECTED
4. PEPPY, ENERGETIC, INTELLIGENT
5. ARTISTIC, NERVOUS, PASSIONATE
6. VERSATILE, DOMINANT, FORCEFUL
7. HEALTHY, CAREFREE, HAPPY
8. FASTIDIOUS, ROMANTIC, SENSITIVE
9. STURDY, RELIABLE, CONSERVATIVE
10. BASHFUL, TENDER, AMOROUS

SCRAMBLED EGGS

BARBARA PARNELL *

Eggs, 6 $\frac{1}{2}$ C milk, cream or water
Salt, $\frac{3}{4}$ tsp $\frac{1}{8}$ tsp pepper 3 tbs butter
Beat eggs slightly. Add milk and seasonings. Heat butter (or drippings) in skillet til moderately hot. Add egg mixture and cook over low heat, scraping the cooked portions from the bottom and sides of the pan with a spatula or spoon til the whole is a mass of thick flakes. Serve immediately. Serves 4-6

SARDINES AND EGGS

RICHARD JAMES

1 can skinless sardines 4 eggs salt and pepper
 $\frac{1}{2}$ C grated cheese $\frac{1}{2}$ tsp tabasco sauce
Blend well and cook as you would scrambled eggs.

DEVILED EGGS

BARBARA PARNELL *

6 hardcooked eggs 1 tsp vinegar or pickle juice
 $\frac{1}{4}$ tsp dry mustard $\frac{1}{2}$ tsp salt $\frac{1}{2}$ tsp Worcestershire sauce
about 4 tbs mayonnaise
Carefully cut eggs into halves lengthwise and remove yolk. Mash yolks or force through sieve. Add juice, seasonings and enough mayonnaise to moisten. Pile yolk mixture in halves of egg white; sprinkle with paprika.

SAUSAGE-APPLE RING

CAROL OOSTERWYK **

2 lb bulk sausage meat 1/4 C minced onion
1 1/2 C cracker crumbs 1 C finely chopped apple
2 eggs, slightly beaten 1/2 C milk

Garnish with: Canned Apricots and Parsley

Combine all ingredients for sausage ring and mix thoroughly with a fork. Press lightly into greased 6-cup ring mold. Turn out in shallow baking pan. Bake in moderate oven (350°) for about 1 hr. Drain excess fat from pan. The ring may be partially baked the day before for 30 min. and then finished the morning of the brunch. To serve, fill center of sausage ring with scrambled eggs, to which you have added a little grated cheese. Sprinkle the eggs with paprika. Garnish the platter with broiled apricot halves and parsley. Serves 8.

COUNTRY BREAKFAST OR SUPPER

CAROLYN EDENS

4 C cubed cooked potatoes salt and pepper to taste
1/2 C chopped green pepper 4 eggs
2 tbs chopped onion 1 C (1/4 lb) shredded sharp cheese
1/3 C corn oil margarine

Cook potatoes, green peppers, onion in margarine til they are lightly browned. Season to taste with salt and pepper. Then break the eggs over the potato mixture; cover and cook til eggs are done. Sprinkle with shredded cheese. Cover and heat to melt the golden cheddar cheese. Four servings.

HIGH HAD CHEESE SOUFFLE

CAROL OOSTERWYK **

1/4 C butter or margarine 1 C milk
1/4 C all purpose flour 1/2 lb sharp process cheese
1/2 tsp salt 4 egg yolks
4 stiffly beaten egg whites Dash cayenne

Melt butter. Blend in flour, salt, cayenne. Add milk. Cook quickly, stirring constantly, til mixture thickens and bubbles. Add cheese, stir til cheese melts. Remove mixture from heat. Beat egg yolks til thick and lemon-colored. Slowly add cheese mixture slightly, then pour slowly into beaten egg whites, folding together thoroughly. Pour mixture into ungreased 1 1/2 qt. souffle dish or casserol. For a top hat (it puffs in the oven) trace a circle through mixture 1" from edge and 1" deep. Bake at 300° for 1 1/4 hr. or til knife comes out clean when inserted.

HOT DEVILED EGGS

PRISCILLA RADCLIFFE *

1-1/3 C cooked or canned tomatoes pepper to taste
1/2 green pepper, diced fine 1 tbs flour
1/3 C diced celery 1 small onion, diced fine
6 hard-cooked eggs sliced 1 tsp Worcestershire sauce

1 tsp salt 2 drops tobasco sauce, if desired
 Cook tomatoes, green pepper, celery, onion, and seasonings together about 20 minutes or til vegetables are tender. (1-2/3 C raw tomatoes, cut in pieces, may be used instead of 1-1/3 C cooked). Serve with White Sauce: Melt fat, blend in flour, and add milk slowly. Cook over low heat, stirring constantly til thick. Add tomato mixture very slowly to white sauce. Add sliced eggs. Serve in patty shells or toast cups, or put into greased baking dish, sprinkle with crumbs, dot with butter and brown at 375° 10 to 15 min.

MEATS

DELTA SHORT RIBS

JANICE LEWIS *

3 lbs short ribs, cut in serving pieces 2 tsp Accent
 1/4 C chopped green pepper 1 tsp salt
 Flour Seasoned salt
 1 tbs butter Seasoned pepper
 1/4 tsp chili powder 1 tbs lemon juice
 2 1-lb cans stewed tomatoes 6 C hot fluffy rice
 4 to 6 thin lemon slices, twisted 1/3 C snipped celery leaves
 1/3 C seedless raisins

About 2-1/2 hours before serving: (1) sprinkle ribs with seasoned salt and seasoned pepper; then coat with flour. In hot butter in Dutch Oven, over medium high heat, brown ribs on both sides. (2) Add stewed tomatoes, celery leaves, green pepper, accent, salt and chili powder. Simmer covered 2 to 2½ hours or til ribs are fork-tender. (3) Stir in raisins, lemon juice; then simmer covered, 10 min. Serve over rice, garnished with lemon slices. Skim fat from gravy. Makes 6 servings.

CHILI

ANN STROUD

2 onions 1/2 lb hamburger 1 tsp salt
 2 green peppers 1 #2 can tomatoes 2 tbs chili powder
 Chop onions and peppers and saute in butter. Brown hamburger and add onions and pepper. Add chili powder, salt and tomatoes. Cook slowly about 3 hours, stirring occasionally.

CHILI AND BEANS

NANCY MOORE *

1 lb hamburger 4 tbs chili powder 1 can tomato sauce
 2 green peppers 2 cans kidney beans
 Cook hamburger and onion til tender. Add chili powder and tomato sauce and let simmer for about 15 min. Then add kidney beans and cook til well heated.

SLOPPY JOES

NANCY MOORE *

1 lb. Hamburger

2 tbs chili powder

3/4 bottle ketsup

2 tsp garlic salt

Cook hamburger til done and add other ingredients. Simmer til well-seasoned and pour over hamburger rolls.

SAVORY SPAGHETTI

RITA CORBETT *

Brown in small amount of fat in large skillet over medium heat:

1/2 lb. ground beef, 1/4 lb. ground pork. Add and cook 5 min.:

1 small onion, chopped; 1 small green pepper, sliced. Add and

mix lightly: 1/2 C sliced ripe olives, 2 oz. canned mushrooms

drained, 8 oz. can tomato sauce. Stir in a mixture of: 1 #2

can tomatoes, 2 C water, 2 tsp salt, 1/4 tsp pepper, 1 tsp

Worcestershire sauce, 6 drops Tabasco sauce. Add and bring to

boiling, 4 oz. long spaghetti (uncooked). Cover tightly, reduce

heat and simmer 40 min. stirring occasionally. Uncover and

simmer 15 min. Serves 6.

LASAGNE

CAROL OOSTERWYK **

Prepare 1 recipe of your favorite spaghetti sauce or chili

sauce. Cook 10 oz. lasagne noodles in large amount of boiling

salted water til tender; drain, rinse, combine: 10 oz. lasagne

noodles, 3 C fresh Ricotta or creamy cottage cheese, 1/2 C grated

Parmesan or Romano cheese, 2 tsp parsley flakes, 2 beaten eggs,

2 tsp salt, 1/2 tsp pepper. Place half of the noodles in a

4 to 6 qt. casserole, spread with half the cottage cheese filling;

slice 1/2 lb. Mozzarella cheese over that then half of meat sauce.

Repeat. Bake at 375° about 30 min. Let stand 10 min. before cut-

ting in squares. Makes 12 servings. Maybe refrigerated after

assembling but allow 15 min. more cooking.

JAPANESE SUKIYAKI

MARGARET MCNEIL *

Few small pieces beef suet 2 tbs sugar 1 tsp Accent

1 lb beef tenderloin, sliced paper-thin (across grain)

1/2 C soy sauce 1/2 C canned condensed beef broth

1 C 2" bias cut celery slices and 2 C green onions

1/2 C thinly sliced fresh mushrooms 5 C small spinach leaves

1 5 oz. can (2/3 C) water chestnuts, drained, thinly sliced

1 5 oz. can (2/3 C) slivered or diced bamboo shoots, drained

1 lb. can of drained bean sprouts

Just before cooking time, arrange meat and vegetables attractively

on large platter or tray. Have small container of sugar, Accent,

Soy sauce, and beef stock handy. For "toss stirring" you'll want

to use 2 tools at once--chopsticks or big spoons and forks. Pre-

heat large skillet; add suet and rub over bottom and sides to grease.

When you have 2 tbs melted fat, remove suet. Add beef and cook

briskly, turning over often til just browned. Sprinkle meat with sugar and Accent; pour soy sauce and beef broth over it. Push meat aside, let soy sauce bubble. Keeping in separate groups, add onions, celery, mushrooms. Continue cooking and toss-stirring each food til heat through. Let guests help themselves. Serve with rice. Four servings. For more batches, leave remaining sauce in pan and add soy sauce, beef stock and seasonings by guess.

CHOW MEIN

CAROL OOSTERWYK **

3/4 lb port, cubed 1 lb lean beef stew cut in small pieces
 1 C thin bias celery slices 1 C onion slices
 1 C sliced mushrooms, fresh or canned
 2½ Tbs cornstarch 1 C condensed beef broth
 1/4 C soy sauce 1 lb. can bean sprouts, drained
 1 5 oz. can water chestnuts, drained, and sliced
 1 small can bamboo shoots, drained

In large skillet brown floured meat in a little salad oil til brown. Remove meat from skillet and place in large saucepan. Cook onions, celery, mushrooms, (if fresh) in salad oil til tender. (Stir almost constantly-takes about 5 min.) Remove from skillet and add these to pot. Add 1 can condensed beef broth and enough water to cover meat. Add 2 Tbs beaded molasses. Cook slowly til tender (1 hr). Add sprouts, chestnuts, shoots, and heat til hot. Mix 1/2 C water with the cornstarch and add to broth to thicken.

CHIP BEEF AND MACARONI CASSEROLE

HARRIET GREEN

2/3 C cooked elbow macaroni Accent 2 Tbs flour
 1/4 lb chipped beef (dried beef) Parsley 3 Tbs butter
 1/4 C chopped bell pepper 1½ C grated sharp cheese
 1½ C milk

Brown meat and pepper in butter. Add flour and blend. Add milk a little at a time, stirring til thick. Add cheese. Combine with cooked macaroni, pour into greased casserole. Bake at 350° for 30-40 min. (uncovered). Serves 4. Can be made ahead and frozen or kept in refrigerator.

TERIYAKI

MARGARET MCNEIL *

3 lb. sirloin steak, 1½" thick 2/3 C soy sauce
 2/3 C water 3 tsp ground ginger
 1/4 C cooking Sherry 1 small clove garlic, minced
 1/4 C sugar-water syrup (1/4 C sugar, 1/4 C water cooked til sugar is dissolved-stir constantly)

Cut sirloin in 1½" cubes, marinated at least 10 min. in sauce made by combining remaining ingredients. Thread on skewers. Broil about 7 min. or til desired doneness, turn and brush frequently with sauce. Heat remaining sauce; pass. Chinese Fried Rice good with it.

BARBECUED SHISH KEBOBS

CAROL OOSTERWYK **

Choose your foods and alternate on one skewer or separate skewers for each person. Beef with bacon wrapped around it or lamb is a good meat. When barbecuing meats and vegetables together, you might use small pieces of meat and large pieces of vegetables. Vegetables alone can be skewered. Mushrooms, small whole tomatoes or slices, slices of green peppers, sweet red peppers, quartered onions, sliced zucchini or summer squash, pineapple slices or chunks. Marinate chunks of meat for 48 hours unless tender steak, then marinate for 8 hours. Brush Kebobs with marinade sauce during the last 5 min. of barbecuing. When barbecuing vegetables alone, brush the marinade after they are on skewers. A very hot fire is best and place skewers 3-4" above the briquets.

VEAL SCALOPPINE

BEVERLY STRICKLAND *

1 lb. veal round in 1/4" slices 1/2 C olive oil
1 C mushrooms, thinly sliced 1/2 C cooking sauterne
Cut veal into 10 to 12 pieces of similar shape and pound very much til pieces are about 1/8" thick. Sprinkle with salt, pepper, flour lightly. In large skillet, cook mushrooms in 2 tbs olive oil til tender about 4 to 5 min. Remove mushrooms and keep warm. Add remaining olive oil to skillet and heat. When hot, put in several pieces of veal and brown over high heat, about 1 min per side. Keep cooked meat warm while browning remainder. When all meat is browned, return mushrooms and meat to pan. Add cooking sauterne and cook at high heat 1 min. Arrange meat and mushrooms on warmed platter. Scrape bottom of pan, stirring to mix drippings with sauterne. Pour over meat. Makes 4 servings. Serve with tossed salad.

VEAL PARMESAN

CAROL OOSTERWYK **

1/4 C fine dry bread crumbs 1/4 C grated Parmesan cheese
1/2 tsp salt Dash of pepper
5 veal loin chops (3/4" thick) 1 beaten egg
2 tbs olive oil or salad oil 1 clove garlic, crushed
5 thin slices mozzarella cheese 1 tsp crushed oregano
1 8 oz. can (1 C) seasoned tomato sauce
Mix crumbs, Parmesan cheese, salt, paprika, pepper. Dip chops in egg, then in crumb mixture. Brown on both sides in hot olive oil. Place a slice of Mozzarella cheese atop each chop, mix tomato sauce and garlic and pour over chops. Sprinkle with oregano. Cover. Simmer 50 min or til meat is done. (add water if necessary)

THREE-IN-ONE CASSEROLE

FAYE MONTAGUE *

1 lb. Hamburger 1/2 C diced onion 1 can tomato soup
1 can sweet peas or green beans 1 egg
4 potatoes Brown slowly hamburger meat with seasoning (salt and pepper) and diced onion. Drain excessive fat, then add tomato soup, beaten egg and vegetable. In separate container cream potatoes, then put on top of meat and vegetable ingredients which are in casserole

Place in oven and bake slowly for 30 to 40 min. at 350° til potatoes have browned on top. Serves 6.

ROUND STEAK SPECIAL

CAROL OOSTERWYK **

1/2 C flour	1 Tbs dry mustard	2 Tbs fat
2 lbs. round steak (cut 1" thick)	1 C sliced onions	
2 to 3 C canned tomatoes	2 Tbs worchestershire sauce	
1/2 C diced celery	1 Tbs brown sugar	
2 or 3 carrots sliced		

Mix flour, mustard, salt, pepper; sprinkle meat with the mixture and pound it into the steak with a meat pounder or potato masher. Cut pounded steak into individual portions and brown in hot fat in a heavy skillet or dutch oven. Pour remaining ingredients over meat; add salt and pepper. Cover and bake in a moderate oven (350°). Baked potatoes are good with it.

JOHN'S FAVORITE HUNGARIAN POT ROAST

JENNY MERCER

3 to 4 lb. lean chuck or rump roast	1 Tbs paprika
2 tsp salt	2 Tbs Wesson oil
1/4 tsp pepper	8 carrots
1/2 C water	1 stalk celery
6 to 8 med. potatoes	1 C sour cream (optional)
2 large onions, quartered	
2 8 oz. cans tomato sauce	

Trim excess fat from meat. Sprinkle with paprika, salt and pepper. Brown in hot oil in dutch oven or large pan. Add water, potatoes, onions, carrots and celery over and around meat. Pour in tomato sauce. Cover and simmer 60 min. or til vegetables are done. Just before serving, remove from heat and gradually stir in sour cream. Makes 6 to 8 servings.

SWISS STEAK OR FLANK STEAK

ALICE ARLEDGE ***

Seasoned Flour: 1 C flour, 2 tsp salt, 1/4 tsp pepper
1/2 tsp paprika, 1/2 tsp celery salt

Mix well and rub into 2" thick round steak or scored flank steak. Brown 1 sliced onion in hot fat in skillet. Remove onion and brown meat well on both sides. Top with onion. Add 1/2 C tomato juice. Cover tightly; cook slowly 1½ to 2 hr. til tender. Serves 2.

STUFFED BEEF SLICES

GERALD QUINN

Vice Pres. of 24 District - Jaycees, N.C.
Have IGA butcher flatten six 1" slices of top or bottom round to about 1/2" thick (approx. 2½ lb). Trim edges and rub each slice with mixture of salt, pepper, Accent and thyme. Through food chopper pass 1 small onion, small clove garlic, 2 Tbs celery tips, 3 strips bacon and trimmings from beef. Season to taste with salt and pepper. Add Parmesan cheese and 1 egg. Mix together and divide equally on each piece of flattened beef. Roll up tightly and secure with kitchen thread. Put in baking dish, pour 10 oz. beef bouillon on. Cover and bake in 350° over til tender (about 1½ hr.).

STROGANOFF CASSEROLE

CAROLYN EDENS

1 lb. round steak 2 tbs flour 1/2 C sour cream
 1 17 oz. can sweet peas, undrained 3/4 tsp salt
 1/2 8 oz. package of thin noodles, cooked and drained
 1 small can sliced mushrooms, drained

Trim and cut steak in long thin strips. Brown in small amount of melted shortening in heavy frying pan. Stir in flour. Add liquid drained from peas. Cook over low heat, stirring frequently until thickened and smooth. Remove from heat; mix in peas and remaining ingredients. Spoon into greased 1-3/4 qt. casserole. Cover and bake at 325° about 40 min. Serves 4-6.

BRAISED BEEF WITH VEGETABLES

PRISCILLA RADCLIFFE *

2 lb beef, round or shoulder Salt and Pepper
 Flour Fat 2 1/2 C boiling water 1/2 C ketchup
 1 C diced carrots 1 C diced turnips 1 C diced celery

Potatoes Sprinkle beef with salt and pepper. Dredge well with flour and brown quickly in butter or in fat which has been fried out from meat. Place in casserole or deep pan and add diced carrots, turnips, onion, and celery. To boiling water add ketchup, and pour 2/3 of this liquid around the meat and vegetables. Cover closely and bake about 2 hours in 325° oven basting every half hour with remaining liquid. Turn meat over once during cooking. During the last hour of cooking, whole potatoes should be placed around meat and baked til potatoes are tender.

OLD FASHIONED BEEF STEW

SARAH SURLES

2 lb chuck or bottom round (cut into 2" pieces)
 1 tbs fat 1 C diced celery or 1 celery root, diced
 1 qt hot water 2 C diced turnips 1 green pepper, diced
 1 C diced carrots 1/2 C diced onion or 8 small onions
 1 C diced parsnips 1 tbs salt 2 beef bouillon cubes

Roll meat in seasoned flour. Brown thoroughly in hot fat, cover with hot water. Simmer 2 hrs. adding water if necessary. Add remaining ingredients. Cook til vegetables are tender, about 30 min. If desired, thicken liquid for gravy. The flavor of this stew gets better each time it is reheated. 8 servings. Seasoned flour means: 1 tsp salt, 1/4 tsp pepper, mixed with 1/2 cup flour. If desired 1/2 tsp paprika maybe added.

WESTERN HASH

RAMONA AVERETTE *

Brown 1 lb. ground beef; add 3 1/2 C canned tomatoes, 1 C chopped green pepper; 1/2 C chopped onions, 1/2 C uncooked rice, 1/2 tsp salt, 1/2 tsp basil and dash of pepper. Cover and simmer 25 min. stirring occasionally. Top with slices of cheese.

JIFFY SUPPER

MARIANNE WIDENHOUSE

(WIFE OF VICE PRES. 8 DISTRICT JAYCEES, N.C.)

Hamburger potatoes onions carrots consomme soup
Brown hamburgers on both sides, turn stove to simmer. Slice
1 potato, 2 onions and carrots over hamburgers, pour 1 can soup
over this. Cover with lid and simmer 40 min. or til done.

CORN MUFFIN-BEEF CASSEROLE

JANE MURRAY

1 1/2 lb. ground beef 1 tsp. salt 1/8 tsp. pepper
2 Tbs. butter 1 tbs. chopped onion pkg. corn muffin mix
2 tbs. steak sauce 1 can consomme, undiluted

Melt butter in frying pan, add beef and onion. Brown well. Add
consomme and seasonings. Mix well. Spread in 10" pan. Mix corn
muffin mix according to directions on pkg. Spoon on top of beef
mixture. Bake 25 min. at 350°.

HUNGRY BOY CASSEROLE

PEGGY MOORE**

1 1/2 lbs. ground beef touch of garlic powder
1 C chopped celery 1 6 oz. can tomato sauce
1/2 C chopped onion 3/4 C water
1/2 C chopped green pepper 1/4 tsp. salt
1 1-lb. can pork and beans

Combine these ingredients and cook til beef is browned (usually
brown it some first) and vegetables are done; then reserve 1 C of
beef mixture and mix pork and beans in with the rest of it. Roll
out a can of biscuit or rolls til thin, spread with the cup of beef
which was reserved. Roll up as a jelly roll and cut into pieces
about 1" in size. Put beef and bean mixture in a casserole and put
the biscuit on top. Bake at 450° til biscuits are cooked and entire
casserole is well heated. Serves 8.

SOUPERBURGERS

MARGARET McNEIL*

1 lb. ground beef 1/2 C chopped onion 1 tbs. shortening
1 can Campbell's vegetable soup 2 tbs. ketchup
1 tsp. prepared mustard dash pepper 6 buns, toasted & buttered

In skillet, brown beef and onion in shortening; stir to separate
meat particles. Add soup and seasonings; simmer about 5-10 min. to
blend flavors. Stir now and then, serve on buns. Serves 6.

BEEF CASSEROLE

HARRIET GREEN

1 lb. ground beef 1/4 C chopped green pepper
2 tbs. shortening 2 tbs. chopped parsley
1 med. onion, chopped 5 oz. uncooked spaghetti
2 C tomatoes 1 can cream of mushroom soup
1 tbs. ketchup 1 C grated cheese 1 tbs. steak sauce

Brown beef in shortening in heavy skillet til red color disappears.
Add onion, tomatoes, ketchup, steak sauce, green pepper, parsley.
Simmer 30 min. Stir in soup. Cook spaghetti and combine with beef and
soup mixture. Season to taste (salt & pepper). Pour into baking dish
and sprinkle grated cheese over top. Bake at 350° for 30 min. Serves 4
Freezes well - freeze before adding cheese.

BEVERLY STRICKLAND *

HAMBURGERS: Combine 1/2 C shredded Cheddar cheese, 2 tbs butter, 2 tsp prepared mustard, mix well. Set aside. Combine 1 1/2 lb. ground beef, 4 1/2 oz. deviled ham, if desired, 1 unbeaten egg, 1 1/2 tsp salt and 1/4 tsp pepper, mix well. Divide into 12 equal parts. Shape into oblong, 4". Make deep cut down center, fill with rounded tsp cheese filling, seal edges, broil or fry til well browned. Drain well.

DIANNE NEAL *

2 lbs ground meat 1 egg
1/4 to 1/2 C cracker crumbs 1 onion finely chopped
Salt and pepper to taste 1/2 C tomato juice
Mix onion, cracker crumbs. Salt and pepper and tomato juice. Add
meat and egg. Mold into loaf. Bake 1 hr or til done at 350°.

RITA CORBETT *

1/4 lb mushrooms, chopped 1/4 C red wine 1 lb. ground beef
2 tbs butter 1/2 tsp paprika 1 tsp salt
2 slices white bread, coarsely broken 1 egg, slightly beaten
1/2 tsp pepper 1 onion chopped

Saute mushrooms and onions in butter til tender but not brown.
Stir in wine and bring quickly to boil. Place bread in large
mixing bowl. Pour wine mixture over and mix well to moisten bread.
Add beef, salt, pepper, paprika. Add egg and mix til ingredients
are thoroughly blended. Place in greased casserole or shape into
loaf and place in shallow baking dish. Bake in 375° oven for
45 min or til meat loaf is browned. Serves 4.

BETTY JEAN BALDWIN *

1 can Campbell's tomato soup 2 lb ground beef
2 C corn flakes, crushed into crumbs or 1/2 pkg corn flake crumbs
1/2 C chopped onion 2 tbs chopped parsley
1 tbs worchestershire sauce 1 tsp salt
1 egg slightly beaten pepper
Combine all ingredients, mix thoroughly. Shape firmly into loaf.
Place in shallow baking pan. Bake 1 1/4 hr at 350°. Remove from
oven. Pour off drippings into measuring cup. Skim off fat.

Combine 1/4 C drippings and an additional can of tomato soup in a saucepan; heat and serve over meat loaf. Serves 8.

SAVORY MEAT LOAF

PRISCILLA RADCLIFFE*

2 lbs. beef
1 tsp. salt pepper 2 eggs 1 lb. fresh pork (optional)
1 small chopped onion or tsp. onion juice 1 can soup (tomato)
1 tsp. worcestershire sauce 2 C oatmeal
1/2 C hot water

Mix meat, add salt, pepper, eggs slightly beaten, and onion, if desired. Then add oatmeal and soup and worcestershire sauce. Shape into a loaf, place in a roasting pan. Roast at 400° for 1 hr. Make a sauce to serve over the meat, using as a base, the liquid that is left in the roasting pan.

STEAK WITH ONION SOUP

DIANNE NEAL*

1 lb. round steak, cut in serving pieces and rolled in 1/4 C flour with dash of pepper and 1 tsp. salt. Brown quickly in skillet in small amount of fat and transfer to a casserole for baking. Add 1 can onion soup, 1/2 soup can of water, 4 carrots cut in 2" pieces, 4 medium potatoes, cut in quarters. Cover, bake 1 1/2 hrs. in 350° oven. Uncover for a few minutes before removing from oven. Makes 4 servings.

SHEPARD'S PIE

DIANNE BENNETT*

1 C cubed, cooked beef
handful chopped parsley
3 eggs

3 or 4 stalks chopped celery
3 1/2 C gravy
3 C mashed potatoes

Stew celery for 3 or 4 min. in boiling water, then drain and combine with meat, parsley, 1 1/2 C gravy. Place in a large oven casserole. Beat potatoes til mashed, add butter and a little cream, salt and pepper til smooth. Add 3 egg yolks and beat. Fold in carefully the stiffly whipped egg whites and arrange this smoothly and evenly over the top of the meat. Dot with butter and sprinkle generously with grated parmesan cheese. Bake at 400° til brown (about 20 min.).

HAMBURGER PIE

JANE MURRAY

1 lb. hamburger 1 onion (chopped) browned in fat
1 can tomato soup salt and pepper to taste 4 C mashed potatoes

Brown hamburger and onion in fat. Add tomato soup, salt and pepper. Spread in casserole dish. Top with mached potatoes. Bake 15-20 min. at 350°.

VEGETABLE MEAT LOAF

PRISCILLA RADCLIFFE*

2 lb. finely ground steak 1 egg 1/4 C finely chopped onion
1 1/2 tsp. salt 1/4 tsp. pepper 1 can vegetable soup
2 C bread crumbs 1 tsp. Worcestershire sauce

Mix ingredients thoroughly. Pat into roll and put into a

roaster, the bottom of which has been greased. Sprinkle roll them with flour and brown in hot oven. Pour 1/2 C water around roll. Cover and continue baking at 425° for 1 hr. Uncover so roll will rebrown. If water evaporates, add 1/2 C water. Whole onions and potatoes may be cooked around roll if desired.

VEGETABLE STUFFED BEEF ROLL

ALICE ARLEDGE ***

Bake at 375° for 1 hr or til a deep brown. Serves 6.

1 med size onion, chopped ($\frac{1}{2}$ C) 2 tbs butter
2 lb ground beef 1 pkg (10 oz) frozen mixed vegetables
1 egg, beater 1 tbs prepared mustard 1 tsp salt
2 tsp Worcestershire sauce 1 C grated American cheese (4 oz)
 $\frac{1}{2}$ tsp pepper 3 slices bacon cut in half

1. Saute onion in butter til soft in a med. size frying pan; stir in frozen mixed vegetables. Heat over low heat, breaking up vegetables with a fork; cover, then cook 10 min or til almost tender. Drain well. Cool while preparing meat. 2. Combine ground beef, egg, mustard, Worcestershire sauce, salt and pepper in a medium size bowl. Mix with fork til blended. 3. Pat into a rectangle, 16"x10" on waxed paper or foil; spread with cooled vegetable mixture to within 1" of edges. Sprinkle with cheese. Starting at a 10" end, roll up, jelly-roll fashion, lifting waxed paper or foil as you roll to stead and guide it. Place seam side down in greased large shallow baking pan. Top with bacon. 4. Bake, then lift onto heated platter. Cut into $\frac{1}{2}$ " thick slices with sharp knife.

HAMBURGER NOODLE CASSEROLE

MRS. LARRY CARPENTER

(WIFE OF VICE PRES. 11 DISTRICT JAYCEES, N.C.)

2 tbs butter 3/4 lb ground beef 1 med. onion, sliced
1 C water 1 can tomatoes 1 tsp salt
1 #2 can peas 8 oz. noodles, cooked til tender

Heat butter til dissolved in skillet, add meat and stir til very lightly browned. Add onion, water, tomatoes, and salt; cover and simmer for 30 min., stirring occasionally. Add peas with their liquid and cooked noodles; cook uncovered, stirring frequently 10 to 15 min. longer or til as much liquid as desired has evaporated. Add more seasonings if desired and serve hot. Serves 5.

HAMBURGER AND MACARONI CHEESE

PRISCILLA RADCLIFFE *

1 lb round steak, ground 1 large onion, finely chopped
2 green peppers, chopped 1/2 C cream of tomato soup
1 tsp salt 1/4 tsp pepper

1 medium can of cooked macaroni in cream sauce with cheese
Combine ingredients as given, mixing thoroughly after each addition. Place in casserole and bake at 375° for 1 hr. Serves 8

CORNERD BEEF CASSEROLE

DIANNE NEAL *

2 C cooked limas Sliced onions (1 large) 1 can corned beef
1 C cream sauce ½ C tomato soup 3/4 tsp dry mustard
Arrange in alternate layers: cooked limas, thinly sliced onions and corned beef sprinkled with salt and pepper. Pour over above a cream sauce. Cream sauce: 2 tsp butter, 2 tsp flour, 1 C milk, ½ tsp salt; dash of pepper. Melt butter in pan. Add flour and mix well. Add milk and stir vigorously over med. heat, til thickened. Season with salt and pepper. Pour tomato soup over lima mixture and cream sauce after having mixed mustard with soup. Bake in a greased casserole at 350° for 30 min.

ENCHILADA SPECIAL

KEITH LAMBERT

1 pkg Tortillas 1 can mushroom soup 1 C milk
2 cans taco sauce 1 large onion 1 can creamed chicken
1/2 lb cheese 1 lb hamburger meat soup
Saute meat and onion together til done, not brown. Mix all ingredients thoroughly, except cheese. In casserole, put tortillas and meat and sauce mixture, then cheese, then start with tortillas, again. Repeat til all is used and top with remaining cheese. Bake at 350° for 1 hr.

CHILI CON CARNE

RITA CORBETT *

Brown in 3 tbs hot fat: 1 lb ground beef; 1½ C minced onion. Add and cook 10 min: 2½ C cooked kidney beans (#2 can); 1-1/3 C condensed tomato soup. Make into a paste and blend in 1-1/2 to 2 tbs chili powder; 1 tbs flour; 3 tbs water; 1 tsp salt. Cook over low heat, stirring frequently, 45 min. Serves 4.

MANY WAY MEATBALLS

JENNY MERCER

1 lb ground beef ½ C fine dry bread crumbs ½ C minced onion
1 egg slightly beaten 1 can cream of veg. soup ½ tsp salt
½ C water 2 tbs chopped parsley
Mix beef, bread crumbs, onion, egg and salt; shape into 16 meatballs; brown in skillet, pour off excess fat. Stir in soup, water and parsley. Cover, cook over low heat 15 min stirring now and then.

PORCUPINE BEEF BALLS

PRISCILLA RADCLIFFE *

1 lb. ground round steak ½ C well washed un-
1 tsp salt 1 medium can cream of tomato soup
Combine steak, rice and salt; form into balls. Place in casserole and cover with cream of tomato soup. Bake covered in 350° oven about 1½ hr. Remove cover last 15 min. to allow browning.

SWEDISH MEAT BALLS

CAROL OOSTERWYK *

3/4 lb lean ground beef 1/2 lb ground veal
1/4 lb ground port 1½ C soft bread crumbs

1 C light cream or half and half 1/2 C chopped onion
 1 egg 1/4 C finely chopped parsley 1 1/2 tsp salt
 1/2 tsp ginger Dash each of pepper and nutmeg
 Have meats ground together twice. Soak bread in cream about 5 min. Cook onion in 1 tbs butter til tender. Combine meats, crumb mixture, egg, onion, parsley, seasonings. Beat til fluffy (5 min. at med. speed on electric mixer, then 8 min. by hand to make then light). Form in 1 1/2" balls. Brown a few at a time in 2 tbs butter shaking skillet to keep balls round (especially when first put into skillet). Remove, make gravy: Stir in 2 tbs all purpose flour into drippings; add 3/4 C canned condensed beef broth, 1/4 C cold water; 2 tsp instant coffee. Heat and stir til thickened. Return meatballs to gravy. Cover, cook slowly about 30 min, basting occasionally. Makes 3 dozen.

ROULADEN (GERMAN MEAT ROLLS)

HARRIET GREEN

2 lbs beef round or sirloin tip cut 1/4" thick (order from butcher ahead of time as he may need to chill beef to slice it)
 Cut in strips about 4" x 2 1/2" 1 large dill pickle, chopped
 4 slices bacon, chopped 2 small onions, minced
 prepared mustard (horseradish mustard may be used 1 tbs butter
 Salt, pepper, flour 1 tbs cooking oil
 Saute bacon and onion til onion is light brown. Spread each beef strip with mustard. Place on each strip a small amount of bacon, onion, chopped pickle. Roll each strip and secure with toothpick or string. Roll in seasoned flour and brown on all sides in butter and oil. Barely cover with water. Let simmer til tender (about 2 hr), adding water as needed. Thicken gravy. Remove strings from rolls. Serve with plain boiled potatoes or rice.

PEPPER STEAK

RITA CORBETT *

1 lb beef chuck steak, cut in very thin strips
 1/2 C oil 1 clove garlic, minced 1 tsp salt
 1 tbs soy sauce 1 tbs worcestershire sauce 1 C water
 1 tbs cornstarch 1 C water 2 green peppers, cut in strips
 1 large onion, thinly sliced 1/2 C sliced celery
 2 tomatoes, cut in eighths
 Marinate meat in oil, garlic, soy sauce, worcestershire and salt for 1 hr turning meat frequently. Heat a heavy skillet and add meat. Brown over high heat. Add marinade sauce and stir constantly. Add 1 C water and bring quickly to boil. Reduce heat and cover. Simmer for 1 hr. Mix cornstarch and remaining 1 C water and add to meat. Cook 5 min. stirring constantly. Add vegetables, cover, cook additional 10 min. Serves 4.

PEPPER STEAK

GRACE YOUNGBLOOD *

1 lb. beef, cut into thin slices (sirloin or rib)
 2 tbs cooking oil 1 large green pepper, cut into thin strips

2 scallions (green onions) thinly sliced	$\frac{1}{2}$ C very thin diagonally
$\frac{1}{4}$ C unsulphered molasses	sliced celery
2 tbs soy sauce	1 tsp lemon juice
1 tsp Accent	1 tsp ginger
$\frac{1}{2}$ tsp salt	$\frac{1}{2}$ C water

Brown beef in heated oil in large skillet. Add pepper, scallions and celery. Cook 3-5 min., stirring frequently. Stir in unsulphered molasses, soy sauce, lemon juice and seasonings. Blend water and cornstarch; quickly stir in beef mixture. Cover. Simmer 5 min.

MARINADE SAUCE(SPECIALLY GOOD FOR SHISH KEBOBS) CAROL OOSTERWYK **

$1\frac{1}{2}$ C salad oil	$\frac{3}{4}$ C soy sauce	$2\frac{1}{4}$ tsp salt
2 tbs dry mustard	$\frac{1}{3}$ C fresh lemon juice	
1 tbs black pepper	$\frac{1}{2}$ C wine vinegar	

2 tsp dried parsley flakes 2 crushed garlic cloves (optional)
Combine all ingredients and mix well. Makes about $3\frac{1}{2}$ C. Marinade can be drained from steaks or meat for a second use. Store in a tightly covered jar in freezer indefinitely or in refrigerator 1 wk.

CHICKEN

ROCK CORNISH HENS

CAROL OOSTERWYK **

8 frozen Rock Cornish hens	$\frac{1}{4}$ C melted butter or margarine
(about 1 lb each)	1 10 oz. jar currant jelly
salt, pepper	your rice recipe
parsley	soft butter or marg.
	paprika

Day Before: Remove Cornish Hens from freezer. Place side by side on large deep tray, in refrigerator, to thaw. Early on the Day: Remove giblets from hens, then wash and dry them. Sprinkle hens with salt and pepper; with thin string tie legs together, rub hens with soft butter or margarine. Sprinkle with paprika. Place in large, shallow open roasting pan, then refrigerate. About $1\frac{1}{2}$ hr. before serving: Start heating oven to 425° . Roast hens in shallow open roasting pan about 1 hr, or til tender and well-browned, basting with melted butter or margarine. When hens are done, cut and remove strings. Arrange them on heated platter, which has been covered with your favorite rice recipe, mounded in center. Over each hen spoon some of melted currant jelly, passing remainder. Garnish with parsley. Makes 8 servings.

CHICKEN TETRAZZINE

SARAH EVERHART

4 oz thin spaghetti-broken in 2" pieces	$\frac{1}{2}$ C milk
$\frac{1}{4}$ C chopped pimiento	$\frac{1}{4}$ C minced green pepper
1 tbs minced onion	1 can cream of chicken soup
Dash of black pepper	1 C diced cooked chicken
	1 C shredded cheese

Cook spaghetti in salted water til tender;

Drain. Combine with remaining ingredients, reserving half the cheese, pour into 1½ qt. casserole. Sprinkle remaining cheese on top. Bake at 400° about 30 min.

CORN CRISPED CHICKEN

CAROL OOSTERWYK **

Dip 1 cup-up chicken (2½ to 3 lbs) in ½ C evaporated milk. Roll in a mixture of 1 C corn flake crumbs, 1½ tsp salt, ¼ tsp pepper. Place in shallow baking pan lined with aluminum foil (no shortening). Bake at 350° about 1 hr or til drumstick is tender.

CREOLE CHICKEN DINNER

MARY D. BEALL ***

3 lbs drawn fowl - cut-up	1/4 tsp pepper
flour	1 tbs salt
1 tbs salt	1/4 C cooking oil
Boiling water	2 sliced onions
8 carrots (quartered and pared)	1 #2 can tomatoes
1/2 C raw rice	1/2 C paprika
minced parsley	

Clean, dry, flour and saute chicken in oil. Remove meat. Saute onions 1 min. Pour off fat. Return meat, add tomatoes, seasonings, add water to cover. Simmer covered about 2 hrs or til tender. Add carrots and rice; simmer covered 25 min. Season to taste and garnish with parsley.

EMERGENCY CHICKEN POTPIE

PRISCILLA RADCLIFFE *

2 tbs butter 1½ to 2 C diced cooked chicken Pastry or rich
3 tbs flour 1 med can vegetable soup biscuits
Melt butter, blend with flour, add soup and stir til thickened. Add chicken and pour into baking dish. Cover with layer of pastry or biscuit dough and bake at 450° til brown.

BAKED CHICKEN IN MUSHROOM SAUCE

GARRY MCDANIEL

2½ lb. fryer cut in individual servings	1/2 stick butter
1 can cream of mushroom soup	1 large onion
1 can water (fill empty soup can)	2 tbs soy sauce if a
tasty variation of this is desired	

Salt and pepper chicken and place in shallow pan. Spread butter equally over chicken. Pour mushroom soup evenly over chicken. Add can of water to bottom of pan. It will blend as you baste chicken while cooking. Cut onion in slices and distribute equally over chicken. Bake at 400° til chicken browns and is tender. Sauce is the gravy for the rice and chicken.

CHICKEN CRUNCH

DICK YOUNGBLOOD

1 can cream of mushroom soup	3/4 C milk	1 tbs parsley
1 tbs chopped onion	2 lbs chicken	
2 tbs melted butter	1 C bread crumbs (add to crumbs	
	½ tsp each of salt and poultry	
	seasoning)	

Mix 1/3 C soup, 1/4 C milk, onion and chopped parsley. Dip chicken in soup mixture. Roll in stuffing. Place in shallow baking dish. Drizzle butter over chicken. Bake at 400°, 1 hr. Combine remaining soup and milk. Heat. Stir occasionally. Serve over chicken. Serves 4-6

CHICKEN STEW

1 hen or 3 to 4 lb fryer
salt and pepper to taste
1/4 stick butter
1 shake of garlic salt
2 shakes of cinnamon

ALICE ARLEDGE ***

5 shakes of herb seasoning
pinch of parsley
1 tsp celery flakes or
1 stalk fresh celery

Boil chicken in water to cover to which butter, salt, pepper, and spices have been added, also parsley and celery. When tender add flour dumplings or pastry.

ONE DISH CHICKEN 'N GRAVY

3 to 3½ lb frying chicken pieces
1 C grated process type cheese
½ C melted butter
2/3 C evaporated milk
1 10 oz. can cream of mushroom soup

DIANNE BENNETT *

¼ C flour
¾ tsp salt
1/8 tsp pepper
8 to 10 small cooked onions
Dash of paprika

Coat chicken with flour, arrange chicken in single layer with skins down in melted butter in baking dish. Bake uncovered in moderately hot oven (425°) for 30 min. Turn chicken and bake til brown, 15 or 20 min., or til tender. Pour off excess fat. Combine evaporated milk, soup, cheese, salt and pepper. Add onions and mushrooms to chickens. Pour milk mixture over chicken. Sprinkle with paprika. Cover dish with foil. Reduce oven temperature to 325° and continue baking for 15 to 20 min.

BAKED CHICKEN WITH MUSHROOMS

1 2-3 lb. broiler quartered
1 tbs soft butter
Salt very lightly and pepper chicken. Rub with soft butter and place in baking dish(do not stack). Pour can of mushroom soup over chicken, rinse can with 1/3 C of water and pour over chicken. Bake 45 min. to 1 hr. at 375°. Turn chicken so it will brown on both sides. Add mushrooms last 15 min.

MRS. FRANK BALLARD **

1 small can mushrooms (optional)
1 can cream of mushroom soup

SMOTHERED CHICKEN

1 3 lb. chicken fryer
1 C water
Split chicken down back, salt and pepper, place in pan. Put a generous amount of butter over chicken. Add celery soup diluted with 1 C water. Bake in over 1½ hrs. or til tender, basting occasionally, at 375°.

ALICE ARLEDGE ***

butter
salt and pepper to taste
1 can cream of celery soup

CHICKEN POTPIE

1 chicken cut up
3/4 C celery, cut fine
When chicken is cut up, put back in broth, stir in butter-flour mixture and add 1 C drained garden peas. Simmer together. Put in baking dish lined with pie crust. Bake at 450° for 45 min.

PEGGY MOORE **

1 stick butter, melted (add 6-7 tbs flour)
1/2 diced onion

HUNTING CHICKEN

MRS. C.R. WALTERS

WIFE OF VICE PRES. 2 DISTRICT JAYCEES, N.C.)

2 C cooked macaroni $\frac{1}{2}$ tbs butter $\frac{1}{2}$ tbs flour
1 C cream cheese $\frac{1}{2}$ C scalded milk 2 C cut-up chicken
3 tbs finely cut pimento 1 C hot chicken broth
Cook chicken. Make sauce of butter, flour and cream. Add cheese, pimento and chicken broth. Add chicken, macaroni, salt, pepper. Pour into buttered casserole. Dot with butter. Bake at 350° 30 min.

CHICKEN CACCIATORE

RAMONA AVERETTE *

Brown 2½ to 3 lbs frying chicken (cut-up) and 1 thinly sliced onion in 1 to 2 tbs of oil in heavy skillet. Combine 1 envelope French's spaghetti sauce mix with 1 can (6 oz.) tomato paste and 1½ C water. Pour over chicken. Cover. Cook slowly about 45 min or til chicken is tender. Add 1 can (4 oz) mushrooms if desired.

RUSSIAN CHOW MEIN CASSEROLE

HARRIET GREEN

2 or 3 C diced chicken (can use 2 cans Tuna and 1 of chicken)
2 C undiluted chicken and rice soup 2 C water
1 C drained mushrooms 2 cans undiluted mushroom soup
1 C washed, uncooked rice 2 C diced celery ½ C slivered almonds
(not blanched)

Mix together and pour into greased casserole. Bake 1½ hr at 350°
Serves 8-10. Can be prepared ahead. Use a little more water with Uncle Ben rice. Do not use Minute Rice.

CHICKEN CURRY CROQUETTES

BEVERLY STRICKLAND *

Melt ¼ C butter in saucepan over low heat. Stir in ½ C all purpose flour. Gradually add 1 C milk. Cook, stirring constantly, til thick. Add 2 C ground or finely chopped cooked chicken, ¼ C chopped celery, 2 tbs chopped parsley, 2 tbs lemon juice, 1 tsp salt, 1 tsp celery seed, 1 tsp grated onion, 1 tsp gravy extract, ¼ tsp curry powder, 1/8 tsp pepper and 1/8 tsp hot pepper sauce. Stir in 2 unbeaten eggs. Heat thoroughly, stirring constantly. Spread in 8 or 9" pie pan, lined with foil. Freeze 1½ to 2 hr. til partially frozen. Cut into 16 wedges. Dip into batter. Drain off excess batter. Fry in deep hot fat (365°) for 4 to 5 min., turning once, til golden brown. Drain on absorbent paper. Serve with hot chicken sauce. CRISPY BATTER: Beat 2 egg yolks with 2/3 C milk and ½ tsp salt in large mixing bowl til well blended. Stir in 1 C all-purpose flour. Blend in 2 tbs butter, melted; 2 tbs lemon juice, ½ tsp curry powder. Beat 2 egg whites til soft peaks form. Fold into batter. CHICKEN SAUCE: Combine in saucepan 1 can (10½ oz) condensed cream of chicken soup, ½ C drained mushroom stems and pieces, 1 tsp grated onion, 1/8 tsp curry powder. Heat thoroughly.

SOUTH SEAS CHICKEN WITH PINEAPPLE

CAROL OOSTERWYK **

(AN OFFICIAL SOUVENIR RECIPE FROM THE N.Y. WORLD'S FAIR '64-'65)

2 small fryers, halved	1 C fresh mushrooms or canned
3 tbs flour	$\frac{1}{2}$ tsp salt 1 tbs soy sauce
$\frac{1}{2}$ C shortening	$\frac{1}{2}$ C chopped green onion
$\frac{1}{2}$ C canned papaya juice (apricot nectar will do)	
1 can (8 oz) pineapple slices	1 10 oz. can consomme

Dredge chicken in flour mixed with ginger and salt. Brown well in shortening. Drain off fat; use $\frac{1}{4}$ C to saute onion and mushrooms. Add sauteed vegetables to browned chicken along with syrup from pineapple, papaya juice, consomme and soy sauce. Simmer 1/2 hr. Add pineapple slices. Cover. Continue cooking til chicken is tender, 15 min. Serves 4.

CHICKEN DELISH

BEVERLY STRICKLAND *

Sift together 2 C all purpose flour, 3 tbs double-acting baking powder and 1/2 tsp salt into mixing bowl. Cut in $\frac{1}{2}$ C butter til particles are fine. Combine 1 unbeaten egg with $\frac{1}{2}$ C milk. Add to dry ingredients, stir til dough is formed. Divide into 2 parts, one slightly larger. Roll out--larger piece on floured surface to a 15"x12" baking dish, pressing dough against sides and bottom of dish. CHICKEN FILLING: Combine 3 C cooked, diced chicken; 1 C cooked diced ham; 1 C (8 oz) drained mushroom stems and pieces; $\frac{1}{2}$ C all purpose flour; $\frac{1}{2}$ C toasted, sliced almonds. Turn into pastry-lined pan. Roll out remaining dough to 12"x7" rectangle. Cut lengthwise into 1" strips. Place 4 strips lengthwise over filling. Cut remaining strips in half and place crosswise over filling making a lattice top. Combine 2 C hot chicken broth, 1 C light cream, tsp salt, $\frac{1}{4}$ to $\frac{1}{2}$ tsp nutmeg, 1/8 to $\frac{1}{4}$ tsp allspice and 1/8 tsp pepper. Pour over lattice top. Bake at 375° for 45-50 min. til golden brown.

BARBECUED CHICKEN

CAROL SELLERS *

Wash and dry cut-up or quartered fryer. Coat by shaking in a bag of seasoned flour. Melt $\frac{1}{4}$ C fat (half butter) in baking pan in oven at 425°. Place chicken in pan in single layer, skin side down. Bake 45 min. Pour off fat and turn. Spoon 30-45 min. or til tender. Baste with sauce during baking.

BARBECUE SAUCE:	1 tsp salt	$\frac{1}{2}$ tsp pepper	1 C tomato puree
$\frac{1}{4}$ C butter	$\frac{1}{2}$ C hot water catsup		1 tbs paprika
1 tsp sugar	1/3 C lemon juice		1 med onion, chopped
1 tbs worcestershire sauce			

Mix all ingredients in saucepan. Heat to boil and remove from heat.

BARBECUE SAUCE FOR ONE CHICKEN

CHARLOTTE ROCHELLE***

Melt 1 stick butter with 1 tsp crushed pepper. Add 1 $\frac{1}{2}$ tsp salt, 3 tbs sugar, 1 $\frac{1}{2}$ tsp tobasco, 3/4 C plain vinegar, $\frac{1}{4}$ C pepper vinegar. Steep chicken in sauce for 30 min. Cook on grill.

QUICK-MIX BARBECUE SAUCE

MARY D. BEALL ***

Mix well 1 tbs tabasco; 3 tbs each of molasses, vinegar, worcestershire; 1/3 C prepared mustard. Makes about 1 C. Keeps without refrigeration. If desired, 1 C catsup can be added.

STUFFING FOR CHICKEN (GOOD FOR FISH, TOO) CAROL JOHNSON *

1/2 C melted butter or marg. 2 small onions, chopped
1/2 C chopped celery 1/3 C green pepper 4 C day-old bread cubed
1 tsp each: salt, pepper, poultry seasoning
Melt butter and slowly brown lightly, onion, celery, green peppers. Add bread cubes and remaining ingredients. Toss til thoroughly blended. Stuff chicken or fish just before putting into oven.

LAMB

LAMB, POTATO, AND STRING BEAN STEW

HARRIET GREEN

Take 1½ lb cheap cut of lamb 2 cans string beans
4 medium potatoes salt and pepper to taste
Salt and pepper meat and boil til tender (15 min in pressure cooker); strip from bone and cut up. Meanwhile boil potatoes, cut in pieces, til tender in salted water. Mix together potatoes meat and green beans with some of broth from meat and liquid from one can of beans, season to taste with Savory. Cook together for 15 min. Serve hot in bowls.

GROUND LAMB WITH LEMON SAUCE

DIANE BENNETT *

1 lb. ground lamb 1/2 C chopped onion 1/3 C milk
1/3 C pkg precooked rice 1 egg beaten 1 tsp salt
Dash pepper 1/2 C snipped parsley 1 beef bouillon cube
3/4 C hot water 1 to 1½ tbs lemon juice 2 beaten eggs
Combine lamb, onion, rice, milk, 1 egg, salt, pepper. Form in 25 meatballs. Cover and simmer (don't boil) 30 min., turning occasionally. Remove meat and make lemon sauce. Serve over meat balls. Makes 5-6 servings. LEMON SAUCE: Beat lemon juice with eggs to blend. Stir small amount bouillon (from meat balls) into egg mixture; return to hot bouillon; cook and stir til mixture thickens.

ROAST LEG OF LAMB

BEVERLY STRICKLAND *

Without removing fell (paper-like covering) season leg of lamb with salt and pepper. Place fat side up on rack in open roasting pan; don't add water. Insert meat thermometer. Roast at 325° til thermometer reads 170-180°, about 30-35 min per lb. Let roast stand 10 min. before carving.

BROILED LAMB CHOPS

CAROL SELLARS *

Have loin, rib, or shoulder chops cut 1/2" - 3/4" thick. Score fat edges. Broil 3-4" from heat 8-10 min. Turn, broil 5-8 min. or til done. For snappy flavor, brush once or twice on each side with Italian dressing. FRUIT GO-WITH: Place canned pear or peach halves, hollow side up, beside chops last 5-8 min. Fill with mint jelly toward end of broiling time. Serve with chops.

LEG OF LAMB STUFFED WITH MUSHROOMS

CAROL OOSTERWYK **

5 lb leg of lamb	1 clove garlic	¼ lb mushrooms
¼ lb minced ham	parsley	2 tbs butter
grated lemon peel	minced onion	¼ C olive oil
salt spoon of nutmeg, pepper, salt		½ C fine bread crumbs
2 egg yolks	dash of thyme, bay leaf, marjoran	

Have large bone in leg removed, but leave shank to retain shape. Wash, dry, rub well with salt and pepper. Saute mushrooms in butter, add garlic, minced ham, parsley, lemon peel, minced onion, nutmeg, pepper and salt. Cook til mushrooms are done. Cut ½ lb. lean meat off leg of lamb, mince with ½ C fine bread crumbs, yolks of 2 eggs and a little garlic. Add this to saute of mushrooms. Then stuff leg and sew up. Put ¼ C of olive oil in casserole or electric roaster with thyme, bay leaf, marjoran. Brown lamb on all sides. Add 1 C of water. Cover and cook slowly, basting frequently. When done, brown under broiler.

PORK

PORK CHOPS EN CASSEROLE

PRISCILLA RADCLIFFE *

3 C thinly sliced potatoes	1/3 C finely chopped onions
6 pork chops	1 tsp salt
1 med. can of cream of tomato soup	dash of pepper

In a buttered baking dish alternate layers of sliced potatoes and chopped onions. After rubbing the chops with salt and pepper on both sides, lay them on top of the potatoes and onions. Pour the cream of tomato soup over them. Bake at 400° for 45 min. or til potatoes are soft.

GARY'S FAVORITE PORK CHOPS

MARIANNE WIDENHOUSE **

(WIFE OF VICE PRES. 8 DISTRICT JAYCEES, N.C.)

Port Chops	Potatoes	Mushroom Soup
------------	----------	---------------

Brown pork chops on both sides, place in casserole dish, cut potatoes over pork chops and then pour chops and then pour can of mushroom soup over this. Bake at 350° for about 40 min. or til potatoes are tender.

CROWN ROAST OF SPARERIBS AND STUFFING

CAROL OOSTERWYK **

(A SOUVENIR RECIPE FROM THE 1966 U.S. JAYCEE NATIONAL CONVENTION)

Wipe 2 strips of spareribs with a damp cloth. Season with salt and pepper. Tie together to make a crown and fill with sweet potato stuffing. Bake uncovered in 350° for 1½ hr. SWEET POTATO STUFFING: Add 1 C diced celery, 1½ C toasted chopped pecans, 1 tbs minced onion, 2 tbs melted butter, ½ tsp salt, 1/3 C brown sugar to 3 C mashed sweet potato. Mix well. Stuff into center of crown roast.

CHINESE BARBECUED SPARERIBS

GRACE YOUNGBLOOD *

$\frac{1}{2}$ C pineapple juice

$\frac{1}{2}$ C Karo syrup, blue label

1 tsp salt

2 tbs soy sauce

3 lbs spareribs, cut into serving pieces

Combine pineapple juice, Karo syrup, salt and soy sauce in large bowl. Add spareribs pieces and marinate about 45 min. turning occasionally. Place ribs on rack in roasting pan, lined with foil. Roast at 350° about 1½ hrs. Brush ribs with marinade, turning occasionally to brown and glaze evenly. Serves 4.

BAR-B-CUED SPARERIBS

FAYE MONTAGUE *

3 lbs. sparereibs

2 C water

1 C vinegar

2 tbs Worcestershire sauce

2 tbs brown sugar

1 tbs bacon fat

2 tbs soy sauce

1 can tomato soup

salt & pepper to
taste

Place ribs, water, salt and pepper in oven for 30 min at 350°. Mix thoroughly vinegar, worcestershire sauce, soy sauce, brown sugar, bacon fat, and tomato soup. Pour over ribs. Cook 45 min.

BARBECUED PORT BACKS OR RIBS

CAROL OOSTERWYK **

5-6 lb meaty pork backbones or ribs, cut in serving pieces

1 C chili sauce

1 12 oz. jar (1 C) pineapple preserves

1/3 C vinegar

Season meat with salt. Place in roasting pan

with little water to cover bottom of pan. Bake 1 hr at 325° then add other ingredients which have been mixed together and cook about 30 min. Serves 6-8. For variation, omit chili sauce.

A BOWL OF RIBS

ROY STRICKLAND

4 lbs fresh sparerihs

1 C bottled barbecue sauce

Wipe spareribs and place on oiled grill over hot coals. Be sure that coals are all white and there is no flame, as ribs will char before they cook over flame. Dilute sauce with $\frac{1}{2}$ C water. Keep brushing ribs with sauce and turning frequently, while grilling slowly. Grill 45 min, being sure to douse flame if it flares. Ribs must be cooked slowly. Serves 4.

STUFFED BAKED PORK CHOPS

PRISCILLA RADCLIFFE *

6 double pork chops

1/4 tsp salt

Dash of pepper

1/2 tsp Worcestershire sauce

2 C bread crumbs

1½ C water

4 tbs butter

1 small onion

3 tbs tomato ketchup

Cut pocket in each chop. Make dressing of bread crumbs and seasonings. Place dressing in pocket of the chops. Brown, place

in roasting pan, cover with sauce made of water and ketchup. Bake at 400° for about 45 min., basting frequently.

SKILLET BARBECUED PORK CHOPS

RAMONA AVERETTE *

4-6 Pork chops (2 lbs) 1 tbs pure vegetable oil
1/3 C chopped celery 2 tbs brown sugar
2 tbs lemon juice 1/2 tsp dry mustard
1/2 tsp salt 1/3 tsp pepper 2 8 oz. cans tomato sauce

In a large skillet with tight-fitting lid, brown chops in oil over medium heat, approximately 5 min. on each side. Pour off excess fat. Sprinkle celery, brown sugar, lemon juice and seasonings evenly over chops. Pour tomato sauce over all. Cover. Simmer over low heat 1 hr. or til chops are tender.

SWEET-SOUR PORK

CAROL OOSTERWYK **

1½ lbs lean pork shoulder or chops cut in 2" pieces
1 #2 can (2½ C) pineapple chunks 1/4 C brown sugar
2 tbs cornstarch 1/4 C vinegar 2-3 tbs soy sauce
1/2 tsp salt 1/2 C pickle chunks (sweet) 1/4 C sliced onions

Brown pork in small amount of hot fat. Add 1/2 C water, cover and simmer (don't boil) til tender, about 1 hr. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce, and salt. Add to pork, cook and stir til gravy thickens. Add pineapple, pickles, onions, cook 2-3 min. Add few drops of red food coloring if desired. Serve over hot fluffy rice. Serve extra soy sauce at the table.

HAM AND NOODLE CASSEROLE

LOLA RIVENBARK

1½ C egg noodles (cooked) 1½ C milk
2 C baked ham ½ C grated cheddar cheese
1/4 tsp paprika salt 2 eggs beaten

In greased baking dish place layers of noodles and ham; sprinkle with cheese. Combine milk, eggs, seasonings and pour over noodles. Bake at 350° for 1 hr.

FRIED HAM

CAROL OOSTERWYK **

Ham should be cut medium thick, about 3/8" to 1/2"
Saute the ham slowly in a little ham fat til it is lightly browned and crisp at the edges. Turn it to cook on both sides. It should be done, but not dry and tough. A slice from a ready-to-eat ham will cook thoroughly in 10-15 min. A country ham may take a little longer and may need to be rinsed in clear running water if very salty before cooking it. RED-EYED HAM GRAVY: Fry the ham slice, when browned on both sides, remove and add 1/2 to 3/4 C of cold water to pan. Cook this down with the pan juices til the sauce turns red. Pour over ham slice. Black coffee may be substituted for water.

HOLIDAY HAM SLICES TUTTI FRUTTI

BEVERLY STRICKLAND *

2" thick ham steaks 1 C pineapple chunks $\frac{1}{2}$ C pecan halves
1 C mixed chopped fruit (light raisins, maraschino cherries, cooked
prunes) 1 C drained crushed pineapple 1/2 C maraschino
cherries 1 small can Mandarin orange sections foil wrap

Combine crushed pineapple with mixed chopped fruits and half the brown sugar. Spread half this mixture over one ham steak and top with the other, sandwich-fashion. Place ham steaks on large sheet of heavy duty foil wrap. Wrap loosely and place on shallow pan. Bake in 400° oven for 45 min. Remove from oven and roll back foil. Spoon out fat. Top with remaining fruit mixture, pineapple chunks, pecans, orange sections, cherries, remaining brown sugar. Return to oven 20 min to glaze, basting occasionally with liquid in foil.

SPICED CHERRY SAUCE FOR BAKED HAM SLICES

CAROL OOSTERWYK **

1 #2 can red sour cherries, water pack 12 whole cloves
 $\frac{1}{2}$ C cider vinegar $1\frac{1}{2}$ C granulated sugar $\frac{1}{2}$ C flour
1 stick cinnamon 1 tbs fresh or frozen lemon juice
red food coloring

Drain cherries, reserving liquid. In pan bring to a boil the sugar, vinegar, and spices. Reduce heat and cook about 10 min. Meanwhile mix flour with 4 tbs cherry liquid til smooth. Add to sugar mixture and cook til thickened. Add cherries and lemon juice and heat thoroughly. Add red food coloring if desired. Serve hot.

PASTRY, DESSERTS, PIES

FRESH BERRY PIE

SARAH SURLES

(BLUEBERRY, BLACKBERRY, RASPBERRY, STRAWBERRY, LOGANBERRY, BOYSENBERRY)

Select ripe, juicy berries; wash, drain well. Remove stems and hulls. Use smaller or larger amount of sugar according to taste and sweetness of fruit. Very tart fruit may require more sugar (up to $1\frac{1}{2}$ C for 1 qt berries). Make pastry for 2-crust pie. Line pie pan. For 9" pie, mix: 1 to $1\frac{1}{2}$ C sugar, $\frac{1}{3}$ C flour, $\frac{1}{2}$ tsp cinnamon. Mix lightly through berries. Pour into pastry-lined pie pan. Dot with butter. Cover with top crust which has slits in it. Seal and flute. Cover with $1\frac{1}{2}$ " strip of aluminum foil around edges to prevent excessive brownness. Bake 35-45 min or til crust is browned and juice begins to bubble through slits in crust. Serve slightly warm.

FOR 8" PIE: Use following proportions: $\frac{2}{3}$ C to 1 C sugar, $\frac{1}{4}$ C flour, $\frac{1}{2}$ tsp cinnamon, 3 C fresh berries, 1 tbs butter

FRUIT PIE

PEGGY MOORE**

1 can cherry pie filling (or apple, blueberry, peach)
1 pkg. Butter-Pecan cake mix (found at A & P)
1/4 lb. melted butter. Place pie filling in greased 9"x9" cake pan. Sprinkle dry cake mix over filling. Drizzle butter over same. Bake at 350° for 1 hr. (Spice cake mix delicious, too)

FRUIT COBBLER

SARAH EVERHART

1 stick Butter 1 C sugar 1 C milk 1 C Bisquick
1 tsp. vanilla 1 can fruit (2 C)

Melt butter in baking dish. Mix sugar and bisquick and fruit. Add milk and blend entire mixture into dish with butter. Bake at 375° til done.

SOUR CHERRY PIE

HARRIET GREEN

Pastry for 1 crust pie 1 can pitted sour cherries, drained
2 eggs, 1 tbs. flour 2/3 C sugar 1 C milk 1/8 tsp. salt
1 tsp. vanilla Whipped Cream

Cover bottom of unbaked pit shell with drained cherries. Beat eggs, add salt, sugar and flour. Add milk then vanilla. Stir well. Pour over cherries. Bake in hot oven (425°) for 10-12 min. Reduce heat to 350° and bake 25 min. (Pie will not be solid at this point) Allow to cool. Whip cream with a little sugar, cover pie. Refrigerate for at least 6 hrs.

APPLE PIE

RAY TAYLOR

1 1/2 sticks margarine 1/4 tsp. salt
1 3/4 C sugar 1 well beaten egg
2 tbs. cinnamon 2 C diced apples (raw)

Melt butter, mix in other ingredients. Put into uncooked shell and bake 45 min. or til brown at 350°. Pecan Pie Crust: 1 stick melted margarine, 1 C flour, 2 tbs. sugar, 1/2 C chopped pecans. Mix and pour into pan, press into shape with fingers. Bake at 350° for 18 min.

FRESH STRAWBERRY PIE

CAROL OOSTERWYK**

3/4 C sugar 2 tbs. corn starch 1 qt. strawberries

Heat 1 pt. strawberries (mashed), add sugar and corn starch. Cook for 10 min. Pour over 1 pt. of fresh whole berries (washed and stemmed) and put this mixture in baked pastry shell. Whip cream (whip stiff and substitute rum extract flavoring for vanilla) should be placed on pie just before serving.

FROZEN STRAWBERRY PIE

JENNY MERCER

4 qts. strawberries 4 C sugar 3/4 C minute Tapioca
1 tsp. salt 1/4 C lemon juice (filling for 4 pies)

Prepare and freeze filling: wash and hull berries. Mix well with all other ingredients. Line 4 8" pie pans with heavy-duty foil, letting it extend 5" beyond rim. Divide filling evenly between the foil-lined pans. Fold foil over loosely. Freeze til firm. Then

cover tightly. Remove from pan. Return to freezer. May be stored 6 months. To bake: remove foil from filling. Do not thaw. Place in pastry-lined 9" pie pan. Dot with butter. Add top crust. Seal and flute edge. Cut slits in top crust. Bake at 425° about 1 hr.

APPLE BETTY PIE

SARAH EVERHART

4 C sliced, pared, tart apples or 1 #2 can pie apples
 $\frac{1}{4}$ C orange juice 1 C sugar $\frac{3}{4}$ C enriched flour
 Dash of salt $\frac{1}{4}$ tsp nutmeg $\frac{1}{2}$ C butter $\frac{1}{2}$ tsp cinnamon
 Mound apples in buttered pie plate; sprinkle with orange juice.
 For topping: combine sugar, flour, spices, salt. Cut in butter til mixture is crumbly. Scatter over apples. Bake at 350° 45 min.

APPLE DREAM RAISIN PIE

BARBARA PARNELL *

$\frac{1}{3}$ C raisins 1 pkg Jello Whip 'N Chill Vanilla Flavor Dessert
 2 tbs sugar $\frac{1}{2}$ to $\frac{3}{4}$ tsp ground cinnamon $\frac{1}{2}$ C cold milk
 $\frac{1}{3}$ C cold water $\frac{1}{2}$ C cold sour cream 1 unbaked 9" crumb crust
 1 can (1# 4 oz) apple slices, drained 1 pkg dream whip, whipped
 Place raisins in small bowl. Cover with hot water. Cool, then drain. In small deep narrow bowl, combine dessert mix, sugar, cinnamon. Blend in milk. Whip at highest speed of mixer. When mixture is thick, blend in water and sour cream. Whip at high speed about 2 min. If necessary chill til mixture will mound, about 10 min. Fold in apples and raisins. Spoon into crust. Chill 4 hr. Prepare Dream Whip as directed, then spoon on top of pie.

BLUEBERRY SUPREME

SARAH EVERHART

15 graham crackers $\frac{1}{4}$ C melted butter 1 #2 can blueberries
 $\frac{1}{2}$ C sugar $1\frac{1}{2}$ tbs lemon juice 3 tbs cornstarch
 $\frac{1}{4}$ lb marshmallows $\frac{1}{2}$ C milk 1 C whipped cream
 Make graham cracker crust and put $\frac{3}{4}$ crust on bottom. Cook blueberries with sugar, juice, cornstarch. Let set. Whip cream and fold in marshmallows. Put half marshmallow mixture on top of crust. Place blueberry mixture on top of marshmallow mixture then add remaining marshmallow mixture. Sprinkle crumbs on top.

MOM'S APPLE TURNOVERS

CAROL OOSTERWYK **

2 C flour 2 tsp baking powder $\frac{1}{2}$ tsp salt $\frac{1}{4}$ C oil
 2 tbs sugar $\frac{3}{4}$ C cold milk
 Mix dry ingredients. Add oil and milk all at once. Stir briskly to form ball. Chill. When ready to bake lightly flour board and turn dough onto it. Pat or roll to $\frac{1}{4}$ " thickness. Cut in 6 sq. Then prepare apples: pare, quarter, core. Place 4 qtrs on each dough sq. Mix $\frac{1}{2}$ C brown sugar, $\frac{1}{2}$ tsp cinnamon, $\frac{1}{4}$ tsp nutmeg. Divide above mixture and put on dough sq. Place 1 tbs pecan pieces on top of each if desired. Fold the 4 corners of dough over apples, pinching it to seal. Place all in buttered baking dish, brush tops with milk. Sprinkle with granulated sugar. Bake at 350° 35-40 min.

QUICK BROWN BETTY

CHARLES TOLLEY

Mix together lightly in 10"x6"x2" baking pan or dish:

3 C chopped tart apples 1 1/2 C coarse bread crumbs

1/4 C butter, melted 1 C brown sugar

Sprinkle with: 1/2 tsp. cinnamon or nutmeg

Pour over the top: 1/2 C water Bake at 325° for 45-50 min.

APPLE BETTY PIE

SARAH EVERHEART

4 C sliced, pared, tart apples or 1 #2 can sliced pie apples

1/4 C orange juice 1 C sugar 3/4 C enriched flour

1/2 tsp. cinnamon 1/4 tsp. nutmeg dash of salt 1/2 C butter

Mound apples in pie plate; sprinkle with orange juice. For topping combine remaining ingredients except butter, then cut butter into mixture til crumbly. Scatter over apples. Bake 375° for 45 min.

APPLE CRISP

MRS. J. B. STOKLEY**

1 1/3 C flour 1 1/3 C sugar 1 egg 5 thinly sliced apples

Mix all ingredients except apples til crumbly. Pour over apples which are in a greased baking dish. Melt 3/4 C butter and pour over top of mixture. Sprinkle with nutmeg and cinnamon. Bake at 325° for 30-40 min. or til brown.

APPLE CRISPIE

JANE MURRAY

6 large apples 1 C sugar 1 C flour 1 stick butter

Mix butter and flour and 1/2 C sugar (set aside). Slice apples and place in deep dish. Sprinkle 1/2 C sugar and sprinkle cinnamon to taste over apples. Bake at 350° for 40 min.

PEACH PIE

PEGGY MOORE**

1 C sugar 4 1/2 tbs. cornstarch: stir together and cook til thick
Add 1 tbs. butter, a little lemon juice, drop or two of yellow food coloring. Add 1 qt. peaches cut up. Put in baked pie Crust and top with cream, whipped.

CARMEL CUSTARD PIE

KEITH LAMBERT

3 eggs, separated 1 C light brown sugar, packed pinch of salt
1 large can evaporated milk

Beat egg yolks, add sugar, milk and stir til sugar is dissolved. Turn into pastry lined pie pan. Bake at 425° for 10 min. Reduce heat to 350° and bake 20 min. Remove from oven and cover with meringue made from egg whites, beaten together with 2 tbs. sugar to each egg white and a pinch of cream of tartar. Return to oven and brown meringue.

COCONUT PIE

KEITH LAMBERT

1/2 stick butter 3 eggs 1 1/2 C sugar 1 tsp. vanilla

1 1/2 C coconut 1 tbs. flour or cornstarch 1 1/2 C canned milk

Mix all ingredients and bake in uncooked pie shell at 350° for 30 min. or til done.

BANANZA BANANA PIE

BEVERLY STRICKLAND*

Combine 1 envelope unflavored gelatin, 1/4 C sugar, 1/4 tsp. salt in top of double boiler. Add 3/4 C milk and 2 egg yolks. Cook over boiling water stirring constantly, til gelatin dissolves and mixture coats a metal spoon. Chill til thickened, but not set. Mash 2 medium (1 c) bananas with 1 tbs. lemon juice, stir into gelatin mixture. Beat 2 egg whites; gradually add 2 tbs. sugar, beating till stiff peaks form. Fold into gelatin mixture. Beat 1 C whipping cream til thick. Fold gently into gelatin mixture. Chill til mixture is thickened but not set. Spoon into baked shell. Chill til firm (4 hrs. at least).

BUTTERMILK PIE

CAROL OOSTERWYK**

1 1/3 C sugar 3 Tbs. flour (level measure of all-purpose)
2 well beaten eggs 1/4 stick butter, melted 2 tsp. vanilla
1 C thick buttermilk 1 tsp. lemon flavoring

Mix all ingredients together and pour into a chilled unbaked pie crust. Bake at 325° for about 45 min.

CHESS PIE

LOLA RIVENBARK

1 C brown sugar 1/2 C granulated sugar 1 tsp. flour
2 eggs 1 tsp. vanilla 1/4 egg shell of milk
1 stick butter, melted

Mix sugar and flour. Add unbeaten eggs, milk, vanilla. Mix well and add melted butter. Bake in 8" pie pan for 30-35 min. at 325°.

LEMON CHESS PIE

ALICE ARLEDGE***

4 eggs 1/4 lb. butter 2 C sugar Juice and rind of 1 lrg. lemon
Beat eggs lightly, add sugar, butter, lemon juice.
Grate rind and add last. Pour into unbaked pie shell. Bake at 350° for 50-60 min.

SOUTHERN CHESS PIE

ANN WEEKS*

Make pastry for 9" pie. Heat oven to 325°.
Combine: 4 eggs 1 1/2 C sugar 1/2 C butter
Beat 5 min. on high speed. Blend in: 2 tbs. cream, 2 tbs. lemon juice, 2 tbs. corn meal, 2 tsp. vanilla, 1/8 tsp. salt. Pour in pie crust. Bake 1 hr.

VINEGAR PIE

KEITH LAMBERT

Cream 1 1/2 C sugar and 1 stick butter. Add 1 tbs. cornmeal
3 eggs 1 tbs. vinegar 1 tsp. vanilla. Mix well and pour into an unbaked pie shell and bake at 350° for 30 min.

MAGIC CHOCOLATE PIE

NANCY MOORE*

2 sq. unsweetened chocolate (2 oz.) or 2 tbs. cocoa
1 1/3 C canned sweet milk 1/2 C water 1/4 tsp. salt
1/2 tsp. vanilla Bake pie shell

Melt chocolate in top of double boiler. Add milk and stir over

rapidly boiling water til thick. Remove from heat. Add water and salt, mixing well. When cool, add vanilla. Pour into baked shell. Garnish with whipped cream.

CHOCOLATE VELVET PIE

CAROLYN EDENS

Combine in saucepan: 1/2 lb. (32) large marshmallows, 1/4 C milk, dash salt. Cook over medium heat, stirring constantly, til marshmallows melt. Remove from heat. Add 2 1 oz. envelopes Nestle's choco-bake and 1 tsp. vanilla; stir til blended. Cool thoroughly. Fold in 1 C heavy cream, whipped. Spoon into prepared pie shell. Chill til set (several hrs.)

CHOCOLATE PIE

ALICE ARLEDGE***

Melt 2 sq. unsweetened chocolate in top of double boiler. Blend 1 C sugar, 1/2 C flour. Mix with chocolate mixture. Gradually add 2 2/3 C milk, stirring constantly. Cook 20 min. or til thick (stirring constantly). Cover and cook 10 min. longer. Separate 4 eggs (save whites for meringue) and add to chocolate mixture and cook 5 min. longer. Remove from heat, add pinch of salt, 1 tsp. butter, 2 tsp. vanilla. Set aside to cool. Set oven at 350°. Pour cooled filling into pie shell. For meringue add pinch of salt to egg whites and whip til stiff. Add 1/2 C sugar and fold in. Bake for 20 min.

LEMON MERINGUE PIE

CHARLOTTE ROCHELLE***

Combine: 1/2 C flour, 1 1/4 C sugar, 1/8 tsp. salt. Beat til light 3 egg yolks and add with 1 1/2 C water to above mixture. Cook 10 min. over hot water, stirring constantly. When thick, remove from heat and add 1 1/2 tsp. grated lemon rind, 1/3 C lemon juice. Top with meringue with 3 tbs. sugar. Bake 12 min. at 350° or til delicately browned.

SOUTHERN PECAN PIE

SARAH EVERHART

4 eggs 1 C brown sugar 1 C dark corn syrup 2 tbs. butter,
melted 1 C pecans 1 unbaked pie shell
Mix and pour into unbaked pie shell. Bake at 425° for 25-30 min.

PECAN PIE 1

JUANITA GOODWIN

1 C white sugar 2 eggs 1 C white Karo syrup 1/4 tsp. salt
1/8 lb. butter 1 C pecan meats, chopped
Cream butter and sugar; add salt, well beaten eggs, syrup and chopped nuts. Mix well. Bake in raw pastry shell 1 hr. at 300°.

PECAN PIE 11

SARAH SURLS

Mix in a 1 1/2 qt. bowl: 3/4 C sugar, 2 tbs. flour, 1 tsp. salt. Stir in 1 C dark corn syrup. Beat in 2 eggs, one at a time. Mix in 1/2 C evaporated milk, 1 C pecans and 1 tsp. vanilla. Pour into 2 uncooked pie crust shells. Bake at 375° for 30 min. or til firm.

PECAN PIE 111

DIANNE NEAL*

1 C light brown sugar 1/4 C butter 1 C white corn syrup
 3 eggs 1 C coarsely chopped pecans 1 tsp. vanilla
 Pinch of salt Add butter to brown sugar and cream. Add other
 ingredients except nuts and beat. Next add nuts and turn in an
 unbaked pie shell. Bake at 450° for 10 min. then reduce heat to
 325° til filling is firm, about 30 min. or more.

MOLASSES PECAN PIE

JANICE LEWIS*

3 eggs, slightly beaten 3/4 C molasses
 3/4 C light corn syrup 2 tbs. butter, melted 1/8 tsp. salt
 1 tsp. vanilla 1 tbs. flour 1 C pecans
 Combine eggs, molasses, syrup, butter, salt, vanilla in mixing
 bowl. Make a paste of small amount of mixture and flour. Stir into
 remaining mixture. Add pecans. Turn into unbaked pastry shell.
 Bake in slow oven (325°) for 1 hr. or til firm.

SOUTHERN SWEET POTATO PIE

CHARLES TOLLEY

FOR THE FILLING: Beat together with beater: 1 3/4 C mashed
 cooked sweet potatoes, 1/2 tsp. salt; 1 3/4 C milk; 2 large eggs
 (1/2 C) or 4 yolks; 2/3 C brown sugar; 1 1/4 tsp. cinnamon;
 1/2 tsp. each of: nutmeg, cloves, ginger. Pour into pastry-
 lined pan. Bake just til a silver knife inserted into side of
 filling comes out clean. The center may still look soft but will
 set later. Serve slightly warm or cold. Bake at 425° for 45-55 min.

PEANUT BUTTER ICE CREAM PIE

RAY TAYLOR

Use 9" graham cracker crust but do not bake. Take 1 qt. of vanilla
 ice cream, soften enough to mix with 1/2 C of crunchy peanut
 butter; add 1/2 pt. of cream, whipped. Pour into crust and freeze.

CHARLOTTE'S PIE CRUST

CHARLOTTE ROCHELLE***

Combine flour, oil and cold milk. Work in a ball and roll out
 between waxed paper. Bake at 425° for 12-15 Min.

SINGLE

DOUBLE

1 1/3 C flour
 1/3 C oil
 3 tbs. cold milk

2 C flour
 1/2 C oil
 1/4 C cold milk

CHEESE CAKE

MRS. RAY SPARROW

(WIFE OF ADMINISTRATIVE NAT. DIR. OF N.C. JAYCEES)
 (This is the good ole-fashioned kind that I remember as a child.
 Delicious with cups of steaming coffee.)

1 C sour cream 1 pkg. (8 oz.) cream cheese 1 tsp. vanilla
 1/2 tsp. grated lemon rind (optional) 1/2 C sugar
 2 Tbs. plain flour 4 egg yolks 4 beaten egg whites
 Stir cream cheese to soften; beat til fluffy. Add sour cream and
 vanilla and lemon rind. Mix sugar and flour; gradually blend into
 cheese mixture. Add egg yolks, one at a time, beating well after

each addition. Fold in egg whites. Pour into 10" pie pan with graham cracker crust bottom. Bake at 325° for 45-60 min. Cake will rise highly, crack on top and will be quite brown. It will settle after removal from oven. Cool several hrs. before serving. Even delicious when chilled.

ENGLISH TEACAKES

MARY FAINT

1 3/4 C sifted all-purpose flour 1 1/2 tsp. baking powder
1/4 tsp. salt 1/4 C soft shortening 1/4 C butter
3/4 C granulated sugar 1 egg 3 tbs. milk
1/2 C chopped citron 1/2 C currants or raisins
1 egg white, slightly beaten granulated sugar

Sift together flour, baking powder and salt. Mix shortening, butter, sugar and egg til creamy. Add milk, citron, currants, flour mixture; mix well. Refrigerate. Start heating oven to 400°. Roll dough into walnut-size balls. Dip tops into egg-white, then into sugar. Place 2" apart, with sugared sides up, on greased cookie sheet. Bake 12-15 min. or till golden. Makes about 3 dozen.

COCONUT DREAMS

MARY FAINT

Part 1. Start heating oven to 425°. Mix 1/3 C shortening and 1/3 C confectionarys' sugar til creamy. Add 1/2 tsp. vanilla and 1 egg yolk, mixing well. Gradually mix in 1 C flour (all purpose). Press dough into 9"x9"x2" pan. Bake at 425° for 10 min. Remove from oven. Reduce heat to 350°.

Part 2. Mix 1/2 C brown sugar, packed with 1 tbs. flour, 1/2 tsp. Double Acting Baking powder, 1/4 tsp. salt. Beat in 2 eggs; mix in 1/2 C Karo syrup, 1/2 C flaked coconut, 1 C chopped walnuts, 1/2 tsp. vanilla. Spread over baked crust; bake 20-25 min. or til done. Cool in pan; cut into sq. Makes 3 dozen.

CREAM PUFFS

MRS. RAY SPARROW

(WIFE OF ADMINISTRATOR NAT. DIR. OF J.C. JAYCEES)

1 C water 1/2 Butter or shortening 1/4 tsp. salt
1 C plain flour 4 eggs unbeaten

Combine water, shortening and salt in medium saucepan and bring to boil. Add flour, all at once, and stir constantly while cooking over low heat. Stir til dough forms a smooth ball and leaves the sides of the pan. Cool slightly. Add eggs, one at a time and beat vigorously after each addition. Drop from a tbs. on to a slightly greased cookie sheet. Bake in 450° oven for 15 min. and then in a 325° for 25 min. Cool. Slit (slice top off) and scoop out any excess dough in middle. Fill with coconut cream pudding; cooked and prepared as directed on pkg. Yields 12 cream puffs and requires 2 pkg. of pudding. Frost with your favorite chocolate or chocolate fudge icing.

LEMON BISQUE

CAROL OOSTERWYK **

1 pkg lemon jello 1 large can evaporated milk, chilled
1 $\frac{1}{4}$ C hot water 3/4 C sugar Juice and rind of 1 lemon
2 $\frac{1}{4}$ C vanilla wafer crumbs or graham cracker crumbs
Dissolve Jello and sugar, juice and rind of lemon in hot water and place in refrigerator. While mixture is congealing line pie pan with 1 $\frac{1}{2}$ C crumbs. (If graham cracker crumbs are used, add $\frac{1}{4}$ C confectioners' sugar and $\frac{1}{4}$ C butter to crumbs and mix thoroughly before lining pie pan). Whip milk til stiff and gradually add jello mixture beating constantly. Pour into pie pan and put remaining crumbs on top. Chill til firm in refrigerator at least 1 hour)

BUTTER CREAM TORTE

CAROL OOSTERWYK **

Spread 1 C finely crushed vanilla wafers in bottom of 9" cake pan
Combine $\frac{1}{2}$ lb softened butter with 2 C sifted powdered sugar and cream well. Add 4 eggs, one at a time, beating vigorously. Beat til well blended (slight separating of mixture is normal). Stir in $\frac{1}{2}$ C finely chopped almonds. Spoon mixture evenly over crushed wafers in bottom of cake pan. Sprinkle additional 3/4 C crushed wafers on top. Beat 1 C whipping cream til thick and fold in $\frac{1}{4}$ C each of chopped red and green maraschino cherries. Spread over wafers. Sprinkle additional $\frac{1}{4}$ C crushed wafers over layer of whipped cream and garnish with whole maraschino cherries. Refrigerate 12 or more hours (maybe frozen for future use). Serves 9-12. Cut with knife dipped in water to serve.

CHOCOLATE BREAD PUDDING

ALICE ARLEDGE ***

1 sq Baker's chocolate cut in pieces 2 C cold milk
 $\frac{1}{2}$ C sugar 1 C of $\frac{1}{4}$ " cubes stale bread
 $\frac{1}{2}$ tbs salt 2 eggs slightly beaten 1 tsp vanilla
Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with beater til blended. Combine sugar, salt, eggs. Add chocolate mixture gradually stirring vigorously. Add vanilla. Place bread in greased baking dish. Pour mixture over it. Place dish in pan of hot water. Bake 50-60 min 350°.

OLD FASHIONED BREAD PUDDING

RITA CORBETT *

Place in 1 $\frac{1}{2}$ qt baking dish: 3 C soft bread crumbs. Blend in: 2 C milk, scalded with $\frac{1}{4}$ C butter; $\frac{1}{2}$ C sugar; 2 eggs, slightly beaten; $\frac{1}{4}$ tsp salt; 1 tsp cinnamon or nutmeg; $\frac{1}{2}$ C seedless raisins. Place baking dish in pan of hot water 1" deep. Bake til silver knife inserted 1" from edge comes out clean. Serve warm with or without hard sauce or cream. Bake 350° for 40-45 min.

GOURMET PUDDING OF SALMON

ALICE ARLEDGE***

36 Saltine crackers 1/2 lb. (8slices) cheese
1 C milk 1 Can (1 lb.) salmon-drained and flaked
4 eggs, well beaten 1/2 tsp. salt
1 10 oz. can condensed cream of mushroom soup.

Heat oven to 350°. Arrange half of crackers in bottom of greased baking dish. Layer half of salmon and cheese on crackers, up at layers. Combine eggs and remaining ingredients. Pour evenly over layers. Let stand 10 min. Bake 30 min. or til lightly browned. Allow to stand 10 min. before serving.

HEAVENLY HASH

RAY TAYLOR

1 pkg. miniature marshmallows 1 jar maraschino cherries, drain
1 can crushed pineapple, drained 1 pint heavy cream, whipped
3 tbs. sugar Combine ingredients, mixing well. Chill
thoroughly. Maybe served as a dessert or salad. Yield: 15 servings.

DAISY'S DELIGHT

CAROL OOSTERWYK**

2 3 oz. pkg. orange jello 1 8 1/2 oz. can of crushed pine-
apple 1 C boiling water 1 C miniature marsh-
mallows 1 11 oz. can mandarin oranges
1/2 pt. whipping cream

Dissolve jello in boiling water and chill in refrigerator til begins to jell. Whip orange sherbet (soften) into jello mixture; add pineapple, marshmallows, oranges. Whip whipping cream and fold into jello-fruit mixture and return to ice box. Congeal.

PEACH DELIGHT

RAMONA AVERETTE*

1 #2 1/2 can peach halves, drained 1/2 C vanilla wafer crumbs
1 C heavy cream, whipped Roll peach halves in vanilla wafer
crumbs til coated. Place halves, cut side down, in sherbet
glasses. Top each with spoonful of whipped cream and walnut halves
if desired.

SPUMONI

JANICE LEWIS*

Melt 3 C miniature marshmallows with 1/2 C milk in double boiler; stir til smooth. Chill til a slight thickness appears; mix til well blended. Fold in 1 C heavy cream, whipped. To half of mixture add 1/2 C toasted slivered almonds, 1/2 C chopped maraschino cherries, 1 tsp. vanilla and 1/2 tsp. almond extract. To remaining marshmallow mixture, add 2 tbs. cocoa and 1 1/2 tsp. rum flavoring. Layer marshmallow mixtures in individual dessert dishes; freeze. Serves 6.

VANILLA ICE CREAM (FREEZER)

MARGARET McNEIL*

4 eggs 2 1/2 C sugar 6 C milk
4 C light cream 2 tbs. vanilla 1/2 tsp. salt

Beat eggs til light. Add sugar gradually, beating til mixture thickens. Add remaining ingredients; mix thoroughly. Freeze in ice cream freezer. Makes 1 gal.

HOME FREEZER ICE CREAM (PEACH OR BANANA) JANE MURRAY
1½ C sugar 1½ C bananas or peaches, mashed
1½ C milk 3 C evaporated milk (undiluted)
1 tsp lemon juice Combine and pour into mixer. Turn til stiff.

GERMAN'S REGAL CHOCOLATE SAUCE CAROL OOSTERWYK **
1 bar (4 oz) Baker's German Sweet Chocolate dash of salt
5 tbs water 1/2 C sugar 1 tbs butter
1/4 tsp vanilla Combine chocolate, water, sugar, salt in
saucepan. Cook and stir over low heat til ingredients are blended
and sauce is smooth. Remove from heat. Stir in butter and vanilla.
Serve warm or chilled over ice cream. Makes 3/4 cup.

CHOCOLATE SAUCE(FOR ICE CREAM & DESSERTS) MARGARET MCNEIL *
Melt 3 sq. of baking chocolate with 1 C of sugar and 7 oz. bottle
of 7-Up.

LEMON SAUCE CAROL OOSTERWYK **
Make syrup by boiling ½ C sugar and ¼ C water 5-7 min. Remove
from heat. Stir in 1 tbs butter and 1 tbs lemon juice. This is
delicious over gingerbread, too. For variation, add your favorite
flavor in the amount stated below instead of lemon: ½ tsp vanilla,
½ tsp almond; 1 tsp lemon, or 2 tsp lemon rind; 2 tsp orange
rind; 1½ tbs rum; 1 tbs Sherry wine. Serve chilled over hot or
cold desserts. BASIC CUSTARD SAUCE: Beat slightly 2 egg yolks.
Add 1 tbs sugar and pinch of salt. Scald and slowly add to above
mixture 1 C milk. Place over low flame and stir constantly til
sauce begins to thicken. Do not allow to boil. Yields enough sauce
for two.

MARMALADE PLUM PIE YVONNE MYERS
2 lbs (3 C) fresh Italian prunes, quartered and pitted
1/3 C water 3/4 C sugar 2 tbs cornstarch ¼ tsp salt
1/3 C walnuts, chopped 2 tbs butter 9" pastry 2 crust pie
1/3 C orange marmalade shells
Cook prunes in water 3-4 min. Add sugar, cornstarch, salt. Cook
slowly til thick and clear. Stir constantly. Remove from heat. Stir
in nuts and butter. Cool. Line pie plate. Then spread with marma-
lade. Fill with prune mixture. Put top crust on. Bake 30-35 min at
425°.

SEAFOOD

BAKED FISH FEAST GRACE YOUNGBLOOD *
1 6 oz. can mushroom crowns 1 tsp dried basil 1 med onion
Butter or margarine 1 tsp garlic powder (minced)
½ green pepper chopped 1 celery stalk, chopped
1 large broad cod or haddock fillet (2-2½ lbs) ½ C grated Swiss
½ C snipped parsley seasoned with salt and pepper cheese
Tomato slices, parsley springs, lemon wedges.
Reserve 6 mushroom crowns. Slice rest. Saute onion, pepper, celery,
mushrooms, parsley, ½ tsp seasoned salt, basil, garlic powder til
onion is golden. Start heating oven (75)

to 400°. 2. Sprinkle fish filet with 1 tsp. salt and 1 tsp. seasoned salt. Place in baking dish; spread mushroom mixture along center, then fold filet in half; secure with toothpicks. Sprinkle with grated cheese; dot with butter or margarine. 3. Bake fish 20 min., then place tomato slices to the side, arranging mushroom crowns over fish. Sprinkle with salt and pepper and bake another 15-20 min. or til fish flakes easily. Garnish with parsley and lemon wedges.

BOBBIE O'CONNOR'S FRIED FLOUNDER

KEITH LAMBERT

6 Flounder filets salt and pepper to taste
Pillsbury buttermilk pancake mix wesson oil

Use pancake mix instead of flour or cracker meal. Drop fish in deep hot wesson oil til browned. Serves 6.

FISH CHOWDER

RICHARD JAMES

1 lb. haddock (filet frozen) 3 cans tomatoes
1 lb. Cod 1 can tomato sauce 3 med. onions
1 can tomato paste 1/2 lb. salt pork salt and pepper
worcestershire sauce, tobasco sauce, cooking sherry

Fry salt pork to get grease, take pork out and add onions(diced) into hot grease and saute. Then add tomatoes (all 3 kinds). Put fish in (cut in 1/2" sq.) and simmer for 1 1/2 hr. to 2 hrs. Add water to proper thickness. Serves 12.

CLAM CHOWDER

CAROLYN S. McDANIELS*

1/4 lb. salt pork, cubed 1 can tomatoes 2 onions
water salt, if needed 1 qt. shucked clams 1 tsp. cayenne
6-8 med. potatoes 1 tsp. sage 1 tsp. pepper 1 tsp. thyme
1/2 lrg. green pepper 1/2 C chopped celery

Brown salt pork, onion, bell pepper and celery with cayenne, sage, and thyme. Have clams frozen in shells and put in cold water to open. This saves all juice. Cut into very small pieces. If you have a blender, blend. Add water, tomatoes, clams, pepper, potatoes and salt if needed. Cook til potatoes are tender. Thicken if desired.

DEVILED CLAMS

NANCY MOORE*

1 pt. clams, chopped fine 2 hard-boiled eggs, diced
1 tbs. onion, chopped 3/4 C cracker crumbs
1 tbs. green pepper, chopped 1/2 C clam liquor
1/4 C celery, chopped 1 tsp. salt
1/4 C butter 1/8 tsp. pepper

Cook clams in their liquor 5 min. Cool. Saute onion, pepper and celery in half the butter for 5 min. Add this to the clams, eggs, cracker crumbs, clam liquor and seasoning. Put into greased individual ramekins, dot with remaining butter, and bake 20 min. at 400°

STEAMED CLAMS

DICK OOSTERWYK

Wash the clams in several waters, scrubbing the shells well to remove mud. Place in a large kettle, using 1/2 C of water to every 25 clams. Cover the kettle with dampened newspapers on top and place over medium heat. Cook til shells open (about 15 min.) Serve with melted butter to which a few drops of lemon juice have been added.

CRAB MEAT CASSEROLE

RICHARD JAMES

1 lb. crab meat 1 pkg. yellow rice
 1 C mushroom soup 1 C cracker crumbs

Cook rice as directed on pkg. In casserole dish put a layer of rice, crab meat and pour mushroom soup over and continue by layer til all ingredients are used. Cover with cracker crumbs. Bake at 350° for 45 min. Serves 6. Tuna or Cheese maybe substituted for crab meat.

STUFFED CRABS

CAROL OOSTERWYK**

2 6 oz. cans white crab meat 1/2 C parsley, cut finely
 4 eggs 1 C celery, diced 4 slices bread without crust
 1 lrg. onion, diced sweet milk, salt, pepper, butter, toasted crumbs

In skillet place 2 tbs. butter and saute, onion and celery til golden brown. Hold each piece of bread under running water, then squeeze out water. Beat eggs and soak bread into them, mashing bread out with fork. Add crab meat and season to taste with salt and pepper. Then add parsley. Place in skillet with onion, celery and stir over med. heat. Stir constantly. As it dries out, add a few tbs. of sweet milk. Cook 20 min. stirring and adding milk when necessary then place in buttered baking dish or cleaned crab shells. Top with toasted bread crumbs and dot with butter. Bake at 350° til crumbs are toasted. Macaroni and cheese dish tastes good with crab meat, as an accompaniment starch for the meal.

DEVEILED CRAB

KEITH LAMBERT

1 lb. crab meat 1/2 tsp. hot sauce 2 1/2 tbs. lemon juice
 1 C bread crumbs 2 eggs, slightly beaten 1/2 C melted butter
 1/2 C minced celery 1 tsp. dry mustard 1 tbs. vinegar
 1 tbs. Worcestershire sauce 1/2 tsp. black pepper
 1/2 C minced green peppers 1/2 tsp. salt

Mix ingredients well and stuff into 8 crab shells. Bake at 375° for 10-12 min. or til hot thoroughly. Serves 8.

FROG LEGS

DICK OOSTERWYK

8 frog legs boiling water (salted) 1 egg, beaten
 salt and pepper to taste 1/2 C lemon juice cracker crumbs

Only the hind legs of frogs are eaten. Skin legs and scald in boiling water containing salt and lemon juice for about 2 min. Drain and dry. Season with salt and pepper; dip in beaten egg and then in cracker crumbs. Fry 3 min. in deep fat (380°). Serve 2 frog legs per person. Fresh frog legs will turn themselves in frying pan.

BROILED BUTTERFLY ROCK LOBSTER TAILS

GRACE YOUNGBLOOD*

4 (5-7 oz.) frozen rock lobster tails 1/4 tsp. dry mustard
 dash of cayenne 1/3 C melted butter 1/2 tsp. onion salt
 2 tbs. lemon juice 1/4 tsp. paprika

Thaw rock lobster tails. Cut away under shell and slice in half

lengthwise, almost to the end. Grasp tail in both hands and open flat, arrange on broiler pan. Combine melted butter with remaining ingredients; brush over lobster tails. Broil in preheated broiler about 4" from heat for 10-15 min. depending on size of lobster tails, brushing occasionally with butter mixture. Serves 4.

HOW TO EAT A LOBSTER

DICK OOSTERWYK

1. Twist off the claws.
2. Crack each claw with a nutcracker.
3. Separate the tail-piece from the body by arching the back til it cracks.
4. Bend back and break the flippers off the tail-piece.
5. Insert a fork where the flippers broke off and push.
6. Unhinge the back from the body, don't forget that this contains the liver of the lobster which turns green when it is cooked and which many people consider the best eating of all.
7. Open the remaining part of the body by cracking apart sideways. There is some good meat in this section.
8. The small claws are excellent eating and maybe sucked.

OYSTERS enBROCHETTE

PRISCILLA RADCLIFFE*

3 doz. oysters	stuffed Spanish olives	salt and pepper
tomato ketchup	bacon	

Drain the liquor from the oysters and sprinkle with salt and pepper. Place an oyster on a skewer, then a piece of bacon, then another oyster, and so on, til the skewer is filled. Broil them under a clear flame til the edges of the oysters begin to ruffle. Place on a hot dish and sprinkle with salt and pepper. Garnish with olives and serve with tomato ketchup.

OYSTER PIE

KEITH LAMBERT

1 qt. oysters	2 C cracker crumbs or toast	1/4 tsp. pepper
1 1/2 C milk	1 tbs. Worcestershire sauce	1 egg
1/2 stick butter or oleo	enough cheese to grate on top if desired	

Put layer of oysters, then layer of crumbs in baking dish. Then pieces of butter, another layer of oysters, and crumbs and more butter. Beat egg, add milk, salt, pepper and worcestershire sauce. Pour over the top of oysters and crumbs. Then grate cheese over the top of this if you like. Bake in hot oven til golden brown. Serves 6.

STEAMED OYSTERS

DICK OOSTERWYK

Wash the oysters til all mud and grit is removed. Place oysters in a large kettle with approximately 1" water. Cook on medium heat for about 15 min. Keep checking your water level and the doneness of the oysters. Oysters will cook faster if you cover the top of the kettle with dampened newspaper. The less the water, the drier the oyst

PAN FRIED SHRIMP

BARBARA PARNELL*

Shell and clean shrimp. Sprinkle with lemon juice (2 tbs.) 1 lb. of shrimp, salt and pepper. Let stand for 15 min. Roll in egg and

crumbs and brown in a small amount of fat or fry in deep fat (360-375°) til browned. Drain on absorbent paper. Serve hot.

FRENCH FRIED SHRIMP

KEITH LAMBERT

1 C sifted all-purpose flour 1/2 tsp. sugar
1/2 tsp. salt 1 slightly beaten egg 2 tbs. salad oil
2 lbs. fresh or frozen shrimp in shell 1 C ice water

Combine ingredients, except shrimp and beat. Peel shell from shrimp by cutting almost through at center back without severing ends. Remove black vein. Dry shrimp thoroughly between paper towel, dip into batter, fry in deep fat (375°) til golden brown.

SHRIMP CREOLE

ANN STROUD

2 C cooked shrimp 1/2 tsp. salt 2 tbs. butter
1/8 tsp. pepper 1 small chopped onion 1/4 tsp. paprika
1 Can tomatoes 1/2 C soup stock or water 1 tbs. flour

Saute onion and pepper in butter, add flour, water, salt, pepper, paprika, and stock. Cook til slightly thickened, stirring constantly. Add tomatoes and cook slowly for 15 min. Add shrimp and heat thoroughly.

CHEESE AND SHRIMP CREOLE

BARBARA PARNELL*

2 tbs. butter 1 C tomatoes stewed or canned
2 tbs. green pepper, chopped 1/4 lb. grated cheese (1 1/2 C)
1 tbs. onion, grated 1 egg, slightly beaten 2 tbs. flour
1/4 C milk or cream 1/8 tsp. pepper 1 C shrimp, shelled
1/2 tsp. salt 1/2 tsp. dry mustard

Melt the butter in a heavy skillet. Add green pepper and onion; Cook over -low heat til soft and lightly browned. Blend in flour and seasonings. Slowly add tomatoes and cook over low heat til thickened. Stir constantly. Add cheese. Stir a little of the hot mixture into the slightly beaten egg; stir into remaining hot mixture and continue cooking over very low heat, stirring constantly. Add shrimp, drained and cleaned. Serve with fluffy rice. Serves 6

NORA MOORE'S SHRIMP NEWBERG

CAROL OOSTERWYK**

1/4 C butter 1 1/2 C scalded milk 2 tbs. flour
1/4 tsp. salt 1/8 tsp. pepper 2 C shrimp 2 tbs. sherry
1/2 C cream or evaporated milk 2 egg yolks, slightly beaten

Saute meat in butter. Remove shrimp. Add flour with butter and blend then add milk. Cook til thick. Add salt, pepper, shrimp. Cook 15 min. add egg yolks and sherry. Cook 2 min. Serve with rice or toast. (A double boiler maybe best after flour and milk is mixed)

SALMON LOAF

PRISCILLA RADCLIFFE*

2 C flaked canned or cooked salmon salt and pepper
2 tbs. minced parsley 3 tbs. fat 2 C. bread cubes
3 tbs. flour 1 egg, beaten 1 C milk and salmon liquid
Drain canned salmon, saving the liquid. Make sauce: blend fat

and flour together. Add enough milk to the salmon liquid to make 1 c and stir slowly into the fat and flour. Cook til thickened, stirring constantly. Add seasonings. Mix the sauce with the other ingredients. Form into loaf. Bake in uncovered pan in a 350° oven for about 30 min. or til brown.

TUNA CASSEROLE

NANCY MOORE*

1/4 C chopped onions 1/2 C shredded processed cheese
1 tbs. butter or margarine 1 Can tuna, drained and flaked
1 Can cream of mushroom soup 2 C cooked elbow macaroni
1/2 C milk 1/2 C cooked peas (about 4 oz. raw)

In sauce pan cook onions in butter til tender. Blend in soup, milk, cheese. Heat til cheese melts. Combine with tuna, macaroni, and peas; pour into a casserole. Bake at 350° about 30 min. or til browned and bubbling.

TARTAR SAUCE

CAROLYN EDENS

1 C Hellman's or Best Food's Real Mayonnaise
2 tbs. chopped olives 1 tbs. of each: finely chopped onion or
chives, chopped sweet pickle, chopped sour pickle, capers, chopped
pimiento (optional) Mix thoroughly.

BOBBIE O'CONNOR'S TARTAR SAUCE

KEITH LAMBERT

1 C mayonnaise 1 small onion, chopped fine 2 tsp. Worcester-
1/2 C sweet pickle relish shire sauce
Mix thoroughly and chill before serving.

SALADS

PINK CIRCLE SALAD

CAROL OOSTERWYK**

2 3 oz. pkg. Philadelphia cream cheese and 1 C mayonnaise Blended
Add: 1 c fruit cocktail, drained well then add: 1/2 C maraschino
cherries Fold in: 1/2 pt. whipping cream, stiffly beaten

Color to degree of darkness desired by adding juice from cherries
or red food coloring to make a pretty pink color. To mold, cut the
ends from #2 size cans, fill with above and place in freezing com-
partment of refrigerator til frozen and ready to use. To serve, push
salad out of can and slice in circles; immediately serve.

RAW CRANBERRY SALAD

MRS. BILL McDONALD

(WIFE OF N.C. JAYCEE PRESIDENT OF 1964-65)

1 lb. raw cranberries 2 whole unpeeled oranges
3/4 C pecans 4 stalks celery, diced 1 lrg. can crushed,
undrained pineapple Grated rind and juice of 1 lemon

2 pkg cherry gelatin 1 envelope plain gelatin 2 C hot water
 2 C orange juice ½ C cold water 1 C sugar 1 tsp salt
 Grind cranberries and oranges, quartered and seeds removed, in coarse grinder or blender. Chop nuts and add with rind, celery, pineapple. Set aside. Dissolve cherry gelatin in 2 C hot water; add oranges and lemon juice. Chill til slightly thickened. Add other ingredients and turn into large or individual molds. Refrigerate til firm. Yield: 18-20 servings. NOTE: This can be adapted to whole cranberry sauce canned by omitting sugar and reducing amount of water to be substituted with juice from cranberries.

CRANBERRY MOLD

MRS. RAY SPARROW

(WIFE OF ADMINISTRATIVE NAT. DIR. OF N.C. JAYCEES)

1 pkg raspberry jello 1 C boiling water
 3 oz pkg cream cheese 1 small can crushed pineapple, drained
 1 small can whole cranberry sauce ¾ C chopped pecans
 Dissolve jello into the boiling water. Cool. Add cream cheese that has been blended with a small amount of pineapple juice. Chill together with other ingredients in your favorite mold til firm.

GINGER ALE FRUIT SALAD

RAY TAYLOR

2 tbs gelatin ½ C chopped nut meats 1 banana
 2 tbs sugar ¼ C lemon juice 1 apple 2 oranges
 ¼ C cold water ½ C boiling water 1 C grapes
 Soak gelatin in cold water 5 min and dissolve in boiling water. Add lemon juice, sugar and ginger ale. Cut grapes in half and remove seeds. Slice banana. Peel and chop apple. Separate oranges into sections. Remove membranes and seeds. When ginger ale mixture begins to thicken, fold in fruit and nuts. Turn into molds and chill. For Dressing: Fold 1/3 C whipping cream into mayonnaise lightly.

CUCUMBER SALAD

ALICE ARLEDGE ***

1 pkg lime jello ¾ C grated cucumbers 1 tbs grated onion
 1 C cottage cheese
 Pour ¾ C boiling water over jello, place in refrigerator while mixing other ingredients. Mix all and jell.

JELLO SALAD

JUANITA GOODWIN

1 pkg lemon jello 1-¾ C liquid (including strained pineapple
 2 or 3 carrots, grated juice, Hot)
 1 small can crushed pineapple 1 C celery, chopped
 ½ C chopped nuts 2 tbs lemon juice
 Mix jello with hot liquid and chill. Add all ingredients and chill til firm.

STAR-LITE MIST SALAD

BETTY JEAN BALDWIN *

1 pkg lime jello 1 C water 1 sm pkg cream cheese
 1 sm can carnation milk 1 sm can crushed pineapple

As many nuts as you like. You can also add green and red cherries for color. Have cream cheese at room temperature. Boil water and add gelatin then beat til cream cheese is smooth. Add milk, pineapple, nuts and cherries. Pour in molds. For larger quantity, use large cans and pkgs. instead of small and 2 pkgs. of jello and 2 C of water.

LIME SALAD

ALICE ARLEDGE***

1 pkg. lime jello 1 C whipped cream 1 1/2 C hot water
1/2 C pineapple juice 1/2 pkg. miniature marshmallows
1 sm. can crushed pineapple 1 sm. pkg. cream cheese
3 tbs. salad dressing 1 C chopped nuts

Follow pkg. directions for jello. Mix all ingredients and place in salad mold. Allow to jell and serve on lettuce leaf.

TROPICANA FRUIT MOLD

CAROLYN EDENS

1 3oz. pkg. orange flavored gelatin 1/2 C mayonnaise
1 - 1/2 C boiling water 1 4oz. container of whipped cream
3/4 C coarsely chopped apricots cheese
1/2 C miniature marshmallows 3/4 C drained pineapple tidbits
1 3oz. pkg. lemon flavored gelatin 1 C boiling water

DISSOLVE: orange gelatin in boiling water; chill til slightly thickened. Fold in fruit. Pour small amount of mixture into 2 qt. mold; chill til firm. Dissolve lemon gelatin in boiling water. Gradually add mayonnaise to whipped cream cheese; mix til well blended. Stir in gelatin; chill til slightly thickened. Fold in marshmallows; pour over molded gelatin layer. Chill til firm. Unmold. Serves 8-10.

MILDRED'S PEAR SALAD

CAROL OOSTERWYK**

1 pkg. lime jello 1/4 tsp. salt 1 tsp. vinegar
1 1/2 C boiling water

Dissolve above ingredients together then add: 1/2 C pear juice. Pour half of jello into mold and let stand til firm. Beat remaining jello til light with 2 3oz. pkg. of cream cheese. Add 2 c chopped pears and 1/2 C chopped pecans. Pour this mixture on the first jello mixture after the first jello mixture has congealed.

BING CHERRY MOLD

CAROL OOSTERWYK**

2 3oz. pkg. of cherry or black cherry flavored gelatin
2 C hot water 1 C sour cream 1 C cold water 2 tsp. lem-
on juice 2 C pitted, halved fresh Bing cherries
2 tsp. cooking sherry 1/4 C chopped blanched almonds, toasted

Dissolve gelatin in hot water; add cold water and lemon juice. To 1 c gelatin mixture add sherry; pour into a 2 qt. mold and chill til set. Chill remaining gelatin til partially set then whip til fluffy; fold in sour cream, cherries, almonds. Pour atop gelatin layer in mold. Chill til firm before serving. Serves 10-12.

FRUIT SALAD

RAMONA AVERETTE *

2 sm. cans Mandarin oranges 2 sm cans pineapple tidbits
1 C green grapes 1 pkg coconut 1 jar chopped cherries
1 pkg small marshmallows (colored) 1 C chopped nuts
1 large carton sour cream Mix well with fruit and refrigerate
overnight.

FRUIT SALAD

FAYE MONTAGUE *

1 C of each: Diced apple miniature marshmallows coconut
 sour cream fruit cocktail
Combine fruit first, marshmallows, coconut, and last, sour cream.
Chill. Serves 6.

MARSHMALLOW SALAD

CAROLYN MCDANIEL *

1 sm can crushed pineapple (drained)
1 sm can fruit cocktail 1/2 pt sour cream
1 C small marshmallows Mix, chill, serve on lettuce

SALMON MACARONI SALAD

BETTY FUTCH *

4 C cooled cooked macaroni 1 7 oz. can salmon, pink
1/2 C chopped celery 1 sm onion, finely chopped
1/4 C diced green pepper 1/2 C mayonnaise or salad dressing
1 1/2 tsp salt

Combine macaroni, salmon, celery, onion, and green pepper in bowl. Add mayonnaise and salt and mix well. Arrange on lettuce in salad bowl. Makes 4-6 servings. Tuna may be used instead of salmon.

SHRIMP SALAD

MARY D. BEALL ***

1 lb. cooked shrimp 1/2 med bell pepper, diced
2 med tomatoes, diced 2 stalks celery, diced 2 tbs mayonnaise
1 tbs Worcestershire sauce salt and pepper to taste
1 tbs Durkees Famous sauce
Mix above in large bowl and serve with or for any meal.

SHRIMP SALAD

PEGGY MOORE **

1/2 C uncooked rice 1 C shrimp 3/4 tsp salt
1 tbs lemon juice 2 tbs French Dressing 2 tbs chopped
1/4 C green peppers 3/4 C diced raw cauliflower olives
1 tbs minced onion 1/3 C mayonnaise
Cook rice and mix with other ingredients. Serves 4.

SHRIMP SALAD

ANN WEEKS *

1 C chopped shrimp (or flaked cooked crabmeat, tuna or salmon)
1 C diced celery 1 C lettuce hearts, cut in small pieces
1 tsp lemon juice 1 tsp finely minced onion
salt and pepper to taste

Mix all ingredients lightly. Chill thoroughly. Just before serving drain and toss together with mayonnaise to moisten. Serve on crisp lettuce. Garnish with slices of tomatoes, olives, or eggs.

CRAB LOUIS

CAROL OOSTERWYK**

1 C mayonnaise or salad dressing 1/4 C whipped cream, whipped
1/4 C chili sauce 1/4 C chopped green peppers
1/4 C chopped green onions and tops 1 tsp. lemon juice
1 lrg head lettuce 2-3 C cooked crab meat or 2-6 1/2oz. cans
2 lrg. tomatoes, cut in wedges 2 hard cooked eggs, cut in wedges

Combine first 6 ingredients, and salt to taste. Chill. Line 4 individual serving plates or large platter with lettuce. Shred rest of lettuce, arrange on top. Remove any shell from crab and then place crab atop lettuce. Circle with wedges of tomato and egg. Dash with salt. Pour 1/4 C Louis Dressing over each salad. Sprinkle with paprika. Pass remaining dressing. Serves 4.

LIZ RUMPLE'S CHICKEN SALAD

CAROL OOSTERWYK**

3 lb. hen, diced fine 1/2 C celery 2 eggs chopped up
1 tbs. lemon juice Pickle juice pickles chopped
Mayonnaise Salt and pepper

Combine all ingredients using pickles, pickle juice, salt and pepper to taste. Mix well and sprinkle with paprika.

HOT SUPPER SALAD

JANICE LEWIS*

6 hard-cooked eggs, shelled 1 C finely cut celery
1 4oz. can sliced mushrooms, drained 2/3 C mayonnaise
1/4-1/2 tsp salt 1/8-1/4 tsp. seasoned pepper
1/8 tsp curry powder 1 C grated process cheddar cheese
1 C coarse cracker crumbs

Butter a 1 qt. casserole, start heating oven to 350°. In casserole, start combining coarsely chopped hard-cooked eggs, celery, mushrooms, and mayonnaise. Stir in salt, pepper, and curry powder. Sprinkle with cheese and cracker crumbs. Bake 25-30 min.

TUNA PICKLED SALAD

ANN WEEKS*

1 can flaky tuna 1/2 head lettuce (medium) 1 tomato
1 med. cucumber 2 sm dill pickles 4 tbs. olive oil
4 tbs. pickle juice (dill) 2 tbs. mayonnaise
1/2 lemon 2 tsp. salt

Break up lettuce, cut up tomatoes and cucumbers in salad bowl. Add diced dill pickles. Dump on tuna fish undrained. Toss lightly. Add pickle juice, squeezed lemon juice and olive oil. Sprinkle on salt. Toss again very lightly. Add mayonnaise and toss til thoroughly blended. Serve with crackers of your choice.

POTATO SALAD

CAROL JOHNSON*

4 med. sized potatoes 1/3 C chopped sweet pickle
1/3 C chopped green pepper 1/3 C Chopped onion
1/3 C chopped tomato 4 hard cooked eggs 1 lrg tbs mustard
3 lrg tbs of mayonnaise 2 tsp. salt 1 tsp. pepper

Cook potatoes whole in the skins, peel and dice or bake the potatoes. Mix all remaining ingredients with potatoes. Cool, then chill for 2-3 hrs. Serve. Makes about 1 qt.

OUR CHEF SALAD

DIANNE BENNETT*

1 10 oz. pkg. frozen broccoli spears 4 eggs
1 10 oz. pkg. frozen asparagus spears 1/4 lb. fresh mushrooms
1 9 oz. pkg. frozen artichoke hearts bottled oil & vinegar
2 qt. salad greens 1 C cherry tomatoes dressing
1/2 lb. boiled ham, cut into long strips, 3/8" wide
1/4 lb. boiled tongue, cut into long strips, 3/8" wide
1/2 lb. Swiss cheese, cut into long strips, 3/8 " wide
1 C cooked chicken, cut into strips 4 narrow pimento strips

Cook broccoli, asparagus, and artichoke hearts separately, as labels direct; cool, refrigerate. Hard-cooked eggs, then shell and refrigerate. Start marinating mushrooms and artichoke hearts in oil and vinegar dressing to cover. In lrg. salad bowl arrange salad greens, then alternately broccoli spears, asparagus, ham, tongue, cheese and chicken strips. Remove mushrooms and artichoke hearts from dressing; arrange on salad, along with cherry tomatoes. With egg slicer cut partially through each of the hard-cooked eggs; arrange them, cut-side up, on salad with a pimento strip on each. Serve salad, passing favorite dressing. Serves 8 meals.

CONFETTI SUMMER SPREAD

MARGARET McNEIL*

1 3 oz. pkg. lemon-flavor gelatin 1 C boiling water
3 tbs. lemon juice 2 4 3/4 oz. cans chicken spread
1 8 oz. pkg. cream cheese, softened 1/2 C chopped green pepper
3 tbs. chopped pimento 3 dashes Tabasco 1/8 tsp cayenne

In medium bowl dissolve lemon-flavor gelatin in boiling water. Stir in 1/2 C cold water and lemon juice; refrigerate til slightly thickened, or about the consistency of egg whites. Meanwhile, in medium bowl, with a large spoon or pastry fork, mix chicken spread, cream cheese, green pepper, pimento, tabasco and cayenne til blended; refrigerate til gelatin is ready. Then fold chicken mixture into gelatin, and pour into oiled 1 qt. low decorative mold. Refrigerate til firm--about 2 hrs. Then loosen edges of mold with spatula; quickly dip in and out of warm water; unmold on plate. Serve with crackers, Melba toast, or crisp vegetables. Serves 30.

MACARONI-AND CHEESE SALAD

CAROL SELLERS*

3 oz. macaroni, cooked, drained, and cooled
1 12oz. can chopped ham, cut in strips (optional)
1 C cubed sharp Cheddar cheese 1/2 C bias-cut celery slices
1/3 C chopped green pepper 1/4 C sliced green onions, tops
2 tbs. chopped pimiento 1/4 C drained pickle relish
1/2 C mayonnaise 1 tbs. prepared mustard 1/4 tsp. salt

Combine first 5 lines of ingredients. Blend mayonnaise, mustard, and salt; add; toss lightly. Chill. Serves 6.

CRANBERRY BELL SALAD

CAROL OOSTERWYK**

2 envelopes unflavored gelatine 1 tbs. minced parsley
1/4 C cold water 1 C cooked or canned chicken or turkey, chopped

2 cans (2½ C) condensed cream of chicken soup
 1 lb can jellied cranberry sauce ¼ C chopped celery
 ¼ C mayonnaise ¼ C chopped blanched almonds or pecans
 1 envelope unflavored gelatine ¼ C cold water
 1 buffet-sized can jellied cranberry sauce
 Soften 2 envelopes of gelatine in ¼ C cold water. Heat ¼ can of soup, add softened gelatine and stir til dissolved. Add remaining soup, cool. Fold in mayonnaise, parsley, chopped chicken or turkey and almonds. Pour salad into 1½ qt. mold (deep) which has been rinsed with cold water. Chill salad til firm. When above mold is just about firm start making second layer. Crush 1 lb. can jellied cranberry sauce with a fork. Soften 1 envelope unflavored gelatine in ¼ C cold water.

STRAWBERRY SWIRL

PRISCILLA RADCLIFFE *

2 C sliced fresh strawberries (or use 1 10 oz. pkg frozen sliced strawberries, thawed) 2 tbs sugar 1 3 oz. pkg straw-
 1 C boiling water ½ lb marshmallows berry gelatin
 ½ C milk 1 C whipping cream, whipped/crumb crust
 Sprinkle sugar over fresh berries. Let stand ½ hr. Dissolve gelatin in boiling water. Drain strawberries, reserving juice. Add water to juice to make 1 C. Add to gelatin. Chill till partially set. Meanwhile, combine marshmallows and milk. Heat and stir til marshmallows melt. Cool thoroughly. Fold in whipped cream. Add berries to gelatin, then swirl in marshmallow mixture to marble. Pour into Crumb Crust. Chill til set. Cut into sq. Makes 9-12 servings. CRUMB CRUST: Mix 1 C graham-cracker crumbs, 1 tbs sugar, ½ C butter melted. Press firmly into bottom of 9x9x2" pan. Chill.

STRAWBERRY-CREAM SQUARES

RAMONA AVERETTE *

2 e oz. pkg strawberry-flavored gelatin 2 C boiling water
 2 10 oz pkg frozen strawberries 1½ C crushed pineapple
 2 large fully ripe bananas, finely diced 1 C sour cream
 Dissolve gelatin in boiling water. Add berries, stirring occasionally til thawed. Add pineapple and banana. Pour half the mixture into an 8x8x2" pan. Chill til firm. Spoon sour cream over chilled gelatin, spreading in an even layer. Pour remaining gelatin over. Chill firm. Cut in squares and garnish with sour cream and whole strawberries split in half from top almost to bottom of each berry.

AVOCADO SALAD

GRACE YOUNGBLOOD *

2 3 oz. pkg cream cheese 1/8 tsp white pepper salt to taste
 ½ tsp Worcestershire 1 tsp mayonnaise 1/3 C ripe olives
 2 ripe avocados lemon juice 1 4 oz. can whole
 In small bowl mix cheese with pepper / pimentos drained worcestershire, mayonnaise, olives and salt, if needed, til creamy. Cut avocados in half. Remove seed. With fork roughen up cavity of each. Brush with lemon juice. Cut a pimento open on one

87

from the eggs and chop them into small sections on a cutting board. Scrape the eggs into the shredded cabbage. Pour on the olive oil. Squeeze the lemon onto the cabbage and egg mixture. Then sprinkle on the salt. Toss lightly and serve.

LIZ'S POTATO SALAD

6 med. potatoes cubed	2 hard-boiled eggs	CAROL OOSTERWYK **
¼ C onion	¼ C celery	¼ C bell pepper
Sour pickles	celery seed	Pimentos as desired
		salt and pepper to taste

Drain potatoes well. Mix all ingredients, lightly add mayonnaise and mix well. Chill. Sprinkle with paprika before serving.

DUTCH CUCUMBERS

CAROL OOSTERWYK **

Cut unpared cucumbers in thin slices. Sprinkle with salt, pepper, and sugar to taste barely cover with mixture of vinegar and half iced water. Chill one hour if possible.

JIFFY MEAT CUCUMBER SALAD

FAYE MONTAGUE *

4 large cucumbers	1 can tuna	salt and pepper	vinegar
-------------------	------------	-----------------	---------

Peel cucumbers and slice thin. Combine with drained tuna. Season with vinegar, salt and pepper to taste. Serves 6.

DATE-AT-THE-WALDORF SALAD

JANICE LEWIS *

3 C cubed apples	2 tbs orange juice	1 tsp grated orange rind
¼ C chopped dates	¼ C chopped pecans	1 C marshmallows
salad dressing	lettuce	

Sprinkle orange juice over apples. Add orange rind, dates, nuts, celery, marshmallows and enough salad dressing to moisten. Toss lightly. Serve in lettuce-lined bowl. Garnish with apple slices. Swirl a creamy cap of salad dressing on top. Serves 6.

MODINOS GREEK OLIVE SALAD

ANN WEEKS *

1 sm head of lettuce	2 med tomatoes(firm)	2 stalks celery
1 carrol	12 black olives	1 can anchovies
6 tbs olive oil	1 lemon	

Cut lettuce in bite-size pieces. Cut tomatoes into sections and add to lettuce. Cut celery up in lettuce and tomatoes in 1/4" pieces. Scrape skin from carrot, cut thinly. Add to salad. Add olives to bowl and place 3/4 can of anchovies drained, in salad. Pour on olive oil and squeeze in lemon. Sprinkle on salt and toss lightly til thoroughly mixed. Put into individual bowls and place one of remaining anchovies on top.

DUTCH SALAD SPECIALTY

CAROL OOSTERWYK **

Wash and break into pieces a head of Boston lettuce. Place lettuce in a bowl with 1 tbs of boiled or mashed potatoes. Dice 2 hard-boiled eggs and put in salad. Add 2 tbs of vinegar. Just before serving, fry 3 pieces of bacon. Crumble and add to salad, and its grease. If not tasty enough, add more vinegar and salt and pepper.

THOUSAND ISLE SALAD DRESSING

CAROLYN S. MCDANIEL*

$\frac{1}{2}$ C mayonnaise $\frac{1}{4}$ C tomato catsup $\frac{1}{4}$ C pickle or green tomato
1 tsp worcestershire sauce relish
dash of garlic powder (optional) or onion powder dash of pepper
Stir all above ingredients together til smooth and creamy. (or put
all ingredients in a jar; put lid on and shake til blended.)
Serve over tossed salad or 1/4 head of lettuce per serving. Also
makes delicious spread for hams, or swiss cheese sandwiches.

CORN IN TOMATO CUPS

CAROL OOSTERWYK **

8 large ripe tomatoes; 1 12 oz ($1\frac{1}{2}$ C) Mexican-style whole kernel
1 large cucumber, diced corn, drained
1 tsp grated onion 4 slices bacon, crisp cooked and coarsely
 $\frac{1}{4}$ C clear French dressing crumbled $\frac{1}{2}$ tsp salt
dash of pepper

Peel tomatoes, if desired. With sharp knife cut cone shape from
end opposite stem of each tomato; reserve. Hollow out center and
if wobbly, cut off thin slices at stem end. Turn upside down to
drain; chill. Combine remaining ingredients; chill. Sprinkle in-
side of tomatoes with salt. Spoon salad into tomato shells; arrange
on lettuce. Perch a cone, point up, on each. Offer mayonnaise.
Makes 8 servings.

THREE-BEAN SALAD

HARRIET GREEN

To be refrigerated 2-3 hrs before serving:

1 can each: French style green beans wax beans kidney beans
1 C slivered green pepper $\frac{2}{3}$ C wine vinegar $\frac{1}{2}$ C sugar
1 tsp salt $\frac{1}{2}$ C salad oil $\frac{1}{2}$ C thinly sliced onion
 $\frac{1}{2}$ tsp worcestershire sauce 1 clove garlic, split $\frac{1}{8}$ tsp pepper
Toss together drained beans, onion, and pepper. Shake remaining
ingredients in a jar, til well mixed. Discard garlic. Pour over
beans and mix to coat well. Refrigerate. Keeps well. Excellent
accompaniment for meats.

DIANE'S BEAN SALAD

DIANE NEAL *

1 can each of: French style beans sweet peas butterbeans
 $\frac{1}{2}$ C each of: chopped pepper chopped celery (garlic salted)
 $\frac{1}{2}$ C chopped pepper $\frac{3}{4}$ C vinegar $\frac{3}{4}$ C oil
 $\frac{3}{4}$ C sugar Mix and pour over vegetables, the oil, vinegar,
and sugar. Let dish stand overnight in refrigerator.

VEGETABLES

ARTICHOKES WITH CROUTONS

CAROL OOSTERWYK**

2 9 oz. pkg frozen artichoke hearts 1 recipe lemon-butter
1 slice white bread, diced in tiny cubes sauce
2 tbs butter melted.

Cook artichoke hearts according to package directions. Drain well. Pour Lemon-Butter sauce over. Meanwhile, toast bread cubes in butter. Sprinkle over artichoke hearts. Makes 8 servings.
 LEMON-BUTTER sauce: Heat together briefly $\frac{1}{4}$ C butter or marg., $1\frac{1}{2}$ tbs lemon juice, $\frac{1}{2}$ tsp salt, and a dash of pepper.

BAKED ASPARAGUS

ANN WEEKS *

3 tbs butter, melted 1 pkg (10 oz) frozen asparagus spears
 $\frac{1}{8}$ tsp oregano (partially cooked) or 12 fresh
 2 tbs diced onion asparagus spears
 2 tbs chopped celery 2 tbs grated Parmesan cheese
 $\frac{1}{4}$ C bread crumbs $\frac{1}{2}$ tsp salt $\frac{1}{8}$ tsp pepper

Heat oven to 375°. Put melted butter in baking dish. Line bottom with asparagus. Mix onion, celery, Parmesan cheese, bread crumbs and seasonings. Spread evenly over asparagus. Cover and bake 45 min. Serves 4.

ESCALLOPED ASPARAGUS

KEITH LAMBERT

1 lrg can green asparagus, cut 3 tbs flour 3 tbs butter
 $\frac{1}{4}$ to $\frac{1}{2}$ lb yellow cheese $1\frac{1}{2}$ to 2 C juice and milk
 Saltines and bread crumbs

Make white sauce of butter, flour and liquid. Break up cheese into sauce and allow to melt partially. Line greased casserole or square baking pan with layer of medium sized bread crumbs. Add layer of asparagus, then $\frac{1}{2}$ of white sauce. Sprinkle with salt and pepper. Repeat and top with layer of saltine crumbs and dot with butter. Bake at 350° for 15-20 min til crumbs are brown.

BANANAS au RHUM

CAROL OOSTERWYK **

bananas brown sugar butter lemon juice $\frac{3}{4}$ C rum
 Peel firm bananas; leave whole if small; cut in 4" lengths if large. Place in pan. Sprinkle liberally with brown sugar. Dot with butter. Squeeze juice of a lemon over all. Bake in slow oven til tender, but not too soft, basting occasionally and adding lemon juice to increase reddish color. Heat $\frac{3}{4}$ C rum. Place cooked bananas on platter; pour hot rum over bananas and set it afire with a match. Serve while still flaming. A simple way to add a bit of drama to the vegetable course.

CREOLE GREEN BEANS

VIRGINIA FOGLEMAN

$\frac{1}{4}$ C chopped onion $\frac{1}{4}$ C chili sauce $\frac{1}{4}$ tsp salt
 1 tbs salad oil 1 lb can (2 cups) green beans
 Cook onion in salad oil just til tender. Add chili sauce, salt, and drained beans. Cook til heated thoroughly stirring often.

/serves 6

BEANS AND PEAS SPECIALTY

JUANITA GOODWIN

A different way to fix your vegetables, especially cool and refreshing in the summer time)
 2 C diced celery 1 can French style green beans, drained
 1 8 oz can garden peas, drained 1 sm jar chopped pimento drain-

ed 1 med onion, sliced thinly 2 tbs salt
Cover with cold water and let stand for 30 min. Drain.
Mix: 1/3 C wesson oil 3/4 C vinegar 1/2 C sugar
1/2 tsp paprika
Pour over vegetables. Let dish stand overnight. (in refrigerator)

LUAU BEANS

KEITH LAMBERT

2 tbs molasses 1/2 lb bacon 1 sm can crushed pineapple
6 oz chili sauce 2 lb can pork and beans 1 C chopped onion
1 tbs dry mustard
Fry bacon, drain. Saute onions til tender. Mix all ingredients well. In deep dish or bean pot, bake for 1 1/2 hrs at 300°.

PORK AND BEAN CASSEROLE

JUANITA GOODWIN

1/4 C onions (cook til soft) sauted in 2 tbs margarine
Mix: 4 C (2 cans) Pork and Beans 2 tbs mustard 1 C tomatoes
1 tsp salt 2 tbs brown sugar 3 to 4 tbs green pepper
Mix all ingredients. Bake at 400° til done. /relish

ORANGE BEETS

CAROL OOSTERWYK **

In saucepan combine 3 tbs sugar, 1 1/2 tsp cornstarch, 1 tsp salt
Slowly stir in 1/2 C orange juice, cook and stir til thick. Add
1 tbs butter and 1 lb can sliced beets, drained. Heat thoroughly.
Serves 3.

BABY BEETS IN SOUR CREAM

FAYE MONTAGUE *

1/4 C dairy sour cream 1 tbs vinegar 1 tsp minced green
3/4 tsp sugar 1/2 tsp salt onion
dash of cayenne 2 1/2 C cooked drained beets, halved
Combine ingredients, except beets; mix well. Add sauce to beets;
heat slowly, stirring to coat. Serves 4-5.

MASHED CREAMED BEETS

PRISCILLA RADCLIFFE *

12 large beets 1/2 tsp salt 1/2 med size sweet pepper, minced
1 tbs lemon juice 1/2 C sour cream
Boil beets til tender. Press through ricer. Add seasonings and
cream. Place in baking dish that has been rubbed with garlic.
Cover with buttered crumbs and bake for 20 min at 350°.

PICKLED BEETS

BETTY JEAN BALDWIN *

1/2 C water 1/2 C vinegar 1 tbs brown sugar 1/4 tsp salt
1/2 tsp cinnamon 1/4 tsp cloves 2 C sliced cooked beets
Combine water, vinegar, sugar, salt, and spices. Heat to boiling.
Pour over sliced cooked beets. Let stand 6 hours.

HERBED CARROTS

DIANE BENNETT *

In heavy saucepan combine 2 tbs each butter and water, and 1 tsp
sugar. Add 4 C quartered carrots. Cover tightly, cook over low
heat 15-20 min. Season to taste. Sprinkle with 1 tsp snipped parsley

and 1/4 tsp dried whole tarragon, crushed. Don't drain. Serves 6.

STUFFED CARROTS

PEGGY MOORE **

Cook carrots just enough to scoop out. Fill with bread crumbs toasted. Mix 1 egg and small amount of onions and stuff carrots. Put cheese on top. Bake just a few minutes til egg and cheese cook at 350°.

CORN PUDDING

ALICE ARLEDGE ***

2½ C whole kernel (or cream) corn 3/4 C milk
2 eggs beaten 1 C dry bread crumbs 1 small onion chopped
salt and pepper to taste ½ tsp sugar (optional)
3 tbs butter or margarine Combine corn, milk and eggs.
Add crumbs, onion, green pepper, salt and pepper. Pour in greased
casserole and dot with butter. Bake at 350° for 30 min. Serves 6.
Serve cold or hot.

FRIED CORN

CAROL OOSTERWYK **

1/3 C butter 2 med onions, sliced thinly
2 12 oz cans Mexican style whole kernel corn, drained
Melt butter in skillet, add onion, sprinkle with salt and pepper.
Cover; cook over low heat 5 min. stirring often. Add corn, mix.
Heat uncovered about 5 min. stirring often. Season to taste.

CORN FRITTERS

CAROL OOSTERWYK **

Cut 2 C fresh corn off cob and reserve any liquid or use 1 lb can
whole kernel corn, drained. Add enough milk to liquid to measure
1 C. Sift together 1½ C sifted all purpose flour, 2 tsp baking
powder, 3/4 tsp salt. Combine 1 beaten egg, milk mixture, corn.
Add to dry ingredients. Mix and drop batter from tbs into hot deep
fat. Fry to golden brown. Makes about 18.

SQUASH FRITTERS

CAROL OOSTERWYK **

Grate 2 C yellow squash then follow above recipe for Corn Fritters,
substituting squash for corn.

CORN CURRY

PRISCILLA RADCLIFFE *

3 tbs butter 1½ to 2 C cut fresh or frozen corn (or use drained
canned whole-kernel corn, or leftover corn cut off the cob; add with
the sour cream) 2 tbs chopped green pepper 2 tbs chopped onion
¼ to ½ tsp curry powder ½ C sour cream salt & pepper to taste
Melt butter in skillet. Add vegetables and curry. Cover. Cook over
low heat til vegetables are just tender 8-10 min. Stir in sour
cream. Season to taste. Heat, stirring constantly. Makes 4 servings.

SCALLOPED BROCCOLI

FAYE MONTAGUE *

Cook frozen broccoli according to directions on pkg. Put 1/2 of
broccoli in small casserole. Spread 1/2 can mushroom soup on
broccoli. Sprinkle grated cheese over soup. Cover with crushed
potato chips. Repeat, using rest of broccoli and soup. Be sure chips

are on top. Bake in covered dish in 300° oven for about 45 min.

BRUSSELS SPROUTS AND CHESTNUTS

ANN WEEKS*

Take 1 lb. chestnuts and cut a gash in flat side of each nut. Mix nuts with a little oil in a pan and heat in 350° oven 10 min. Remove shells and skins with sharp knife. Cook nuts and 1 qt. Brussels sprouts in small amount of boiling salted water 20 min. or til sprouts are tender. Drain. Add 1/4 C melted butter or margarine, season. Makes 4 servings.

STUFFED RED APPLES

CAROL OOSTERWYK**

Wash and pare and core 6 med. apples. Combine 2 C sugar, 2 C water, 1 handful cinnamon candies and boil 5 min. Add apples and cook slowly, turning constantly so apples turn an even red color. (red food coloring maybe used with candy or in place of candy). Cook til just tender; don't let them get too soft. Drain and chill. Just before serving stuff with the following mixture: 1 pkg. cream cheese with 1 tsp. mayonnaise and a little milk if necessary to make a smooth mixture. Add 2-3 tsp. of pecans, well chopped if desired. Raisins and dates maybe added if desired. If apples need much stuffing, use lrg. pkg. of cream cheese.

SPICED CABBAGE

GRACE YOUNGBLOOD*

1 tart apple	6 C shredded cabbage	3 tbs. butter	1/4
tsp. pepper	1/2 tsp. celery salt	6 whole cloves	
2 1/2 tsp. salt	2 tbs. sugar	1/3 C water	1/4 C vinegar

Chop peeled apple coarsely; combine with other ingredients; place in greased, deep 2qt. casserole. Cook, covered, at 350° for 1 hr. Makes 4 servings.

CORN BREAD STUFFING

CAROL OOSTERWYK**

Saute 1 large onion (1 C) and 1/2 C chopped celery in 1/2 C butter til soft. Combine 4 C soft white bread crumbs and 6 C crumbled corn bread, 1 tsp. salt; 1 tsp. thyme; 1/2 tsp. sage; 1/4 tsp. pepper; 1/4 C chopped parsley. Add 2 eggs and mix well. Sufficient for 12 lbs. of meat.

BAKED EGGPLANT PARMIGIANA

CAROL OOSTERWYK**

1 lrg. eggplant	3-4 tbs. cooking oil	1 can (1 lb.)
tomatoes	1 can (6 oz.) tomato paste	2 cloves of garlic,
mashed	1 tsp. salt	dash of pepper
mushroom crowns, drained	1/2 C soft bread crumbs	1 can (3-4 oz.)
mozzarella cheese, thinly sliced		1/2 lb.

Cut eggplant in half lengthwise; scoop out interior, leaving 1/4" shell; cut scooped out portion into 1" cubes; saute in oil 5 min., or til tender; reserve. Combine tomatoes, tomato paste, garlic, salt, and pepper in saucepan; simmer 15 min., stirring in mushrooms, Parmesan cheese, and bread crumbs mix well. Add eggplant; heat

through. Spoon 1/4 the tomato mixture into each eggplant shell; top with mozzarella cheese slices; add remaining tomato mixture; top with remaining cheese slices. Bake in 375° oven 15-20 min. or til cheese melts and is lightly browned. Serves 6.

CURRIED CAULIFLOWER

BEVERLY STRICKLAND*

1 med. head cauliflower 1 med. onion, sliced 1 tsp. curry powder
2 tbs. flour 1 sm apple, cubes 2 tsp. salt
1/4 tsp. pepper 2 tbs. butter or margarine
Cook cauliflower in boiling salted water til tender; drain, reserving 1 C of cooked water. Fry onion and apple in butter 5 min. Add curry, flour, salt and pepper; stir in reserved vegetable cooking water, let simmer 5 min. Serve over hot cauliflower. Makes 4 servings.

BAKED GRITS

PEGGY MOORE**

3 C boiling water 1 C grits 1 stick butter 1/2 lb. velveta cheese or any cheese 2 eggs milk
Cook grits in water and while hot add one stick of butter, cheese; put 2 eggs in cup and fill c rest of the way with milk, beat slightly and add to grits. Cook in 350° oven for about 1 hr. Delicious served with fish.

FRENCH FRIED ONIONS

CAROL OOSTERWYK**

1/2 C milk 1/2 C flour 1 tsp. melted shortening
1 egg 1/2 tsp. salt
Beat all ingredients the: cut large onions (preferably Bermuda Onions) across into slices about 1/4" thick. Separate slices into moderate heat til delicately browned. Drain on absorbent paper towels.

MACARONI TOMATO BAKE

CAROLYN EDENS

1 7oz. pkg. elbow macaroni, cooked 1 3/4 C shredded Parmesan cheese 1/2 C chopped onion 3 eggs, beaten
1 1/2 tsp. salt 1/2 tsp pepper 2 tomatoes
1 6oz. pkg. Natural mozzarella cheese, sliced 1 1/2 C soft bread crumbs 2 tbs. margarine, melted
Combine macaroni, milk, 1/2 C parmesan cheese, onion, eggs and seasonings. Layer macaroni mixture, Mozzarella cheese and 1 tomato, sliced, in a 2 qt. casserole. Top with crumbs tossed with margarine. Cut remaining tomato in wedges; arrange on casserole. Bake at 350°, 35 min. Sprinkle with remaining 1/4 C savory shredded shredded Parmesan Cheese; continue baking 5 min. Serves 8.

GERMAN MACARONI AND CHEESE

JERRY HOFFMAN

1 lrg. onion (chopped fine) 1 regular box of macaroni
1 can tomatoes (drained) 1 lrg bell pepper (chopped medium)
1 lrg. square of quick melting cheese 2 tbs. salt
1 1/2 C milk

Brown onions, and pepper in saucepan. When they are soft and brown, add tomatoes, salt and cook for 3 min. (Set aside) Cook macaroni til tender. When tender, add macaroni to tomatoes, onions, pepper. Put into baking dish, 1/2 at a time, topping with cheese. Add milk, making sure milk goes through mixture. Bake in oven 325° for 35 min.

OLD-FASHIONED MACARONI AND CHEESE

SARAH SURLES

Hot macaroni (7 or 8 oz. uncooked) 1 tsp. salt
2 C milk 1/4 tsp. pepper paprika

Heat oven to 350°. Place cooked macaroni, cheese, salt, pepper in alternate layers in buttered oblong baking dish (11 1/2x 7 1/2x 1 1/2") ending with a layer of cheese on top. Pour milk over all. Sprinkle with paprika. Bake 35-45 min. or til golden brown on top. Serve hot from baking dish garnished with parsley sprigs, pimiento strips or pepper rings. 6-8 Servings.

BAKED DEVEILED ONION HALVES

CAROL OOSTERWYK**

3 lrg. onions (about 2 lbs.) 1 tsp. salt 1/2 C water
1 can (4 1/2oz.) deveiled ham 2 tsp. bottled horseradish
1/2 tsp. dry mustard 1/2 C finely crushed cracker crumbs
2 tsp. dried parsley flakes 2 tbs. grated Cheddar cheese

Heat oven to 400°. Peel onions; cut in half crosswise. Arrange, cut side up, in shallow baking pan; sprinkle with salt; pour water into pan; cover. Bake 30-35 min., or til fork-tender. Meanwhile, combine ham, horseradish, mustard, cracker crumbs, and parsley. Taste mixture; add salt if needed. Spoon ham mixture onto onions. Sprinkle with cheese; bake, uncovered, 5 min. or til cheese is melted. Makes 6 servings.

GOURMET ONIONS

FAYE MONTAGUE*

Slice 5 med. onions; season with 1/2 tsp. each monosodium glutamate, sugar, salt, and pepper. Cook in 1/3 C butter 5-8 min. or till barely tender, stirring to separate rings. Add 1/2 c cooking sherry; cook quickly 2-3 min. Sprinkle with 2 tbs. shredded Parmesan cheese. Makes 6 servings.

FRESH MUSHROOM SAUTE

PRISCILLA RADCLIFFE*

Wash 1 pint fresh mushrooms, trim off stem ends; slice through cap and stem. Melt 3 tbs. butter in skillet; add mushrooms; sprinkle with 2 tsp. flour; toss to coat. Cover and cook over low heat til tender, about 8-10 min., turning occasionally. Season with salt and pepper. Makes 4 servings as accompaniment to beef or veal.

BAKED MUSHROOMS IN CREAM

BEVERLY STRICKLAND*

8-12 large, fresh mushrooms 1/4 tsp. pepper 1 tbs. butter
12 drops onion juice 1/2 tsp. salt 1/2 C light cream

Wipe mushrooms with damp cloth; remove stems, reserving for soup or sauce. Put 1 drop onion juice in each cap; arrange mushrooms, cap side down, in glass baking dish. Add seasonings. Dot with but-

ter; pour cream over. Cover; bake in 400° oven for 15 min. or til mushrooms are tender. Serves 4.

DEVILED PEAS

JERRY HOFFMAN

1 can peas 1 green pepper, chopped 1 C grated cheese
1 1/2 C white sauce 1 C chopped celery 1 Can condensed
tomato soup 6 boiled eggs (sliced) 1/2 C buttered
bread crumbs Mix peas, celery, peppers. Make layer of pea mixture
and pour in tomato soup and cheese. Make layer of sliced eggs. Al-
ternate til mixture of both are used. Pour white sauce over all.
Cover top with bread crumbs. Bake til bread crumbs are golden brown,
350° for 40 min.

GREEN PEAS AND MUSHROOM CASSEROLE

ALICE ARLEDGE***

1 can small size green peas 1 can (small) pimiento butter, salt
pepper 1 can cream of mushroom soup 4 hard boiled eggs
Ritz crackers or potato chips

Drain liquid from peas and put 1/2 can in bottom of 1 qt.
casserole. Dot with butter. Sprinkle salt and pepper. Cover with
1/2 can mushroom soup. Slice 2 hard boiled eggs over this. Repeat
process then cover with layer of crumbled ritz crackers or potato
chips. Bake in oven 350° for 25-30 min.

GARDEN PEA CASSEROLE

RACHEL ROGERS**

2 lrg. cans of garden peas, drained, 1 can mushroom soup. Mix
together and add black pepper and pat of butter. Place in 1 1/2 qt.
casserole and cook 20 min. at 325°. Add slices of Cheddar Cheese and
return to oven to brown.

SWEET POTATOES IN ORANGE SHELLS

JOYCE KAUFFMAN*

4 oranges 1 stick of margarine 1 tsp. nutmeg
8 marshmallows 3 lrg baked sweet potatoes 1 1/2 tsp.
cinnamon orange juice from the 4 oranges
Cut oranges in half, squeeze out juice (save) and clean shells
out. Mash potatoes with margarine, spices and add just enough
orange juice to make potatoes fluffy. Stuff in shells and bake
30 min. in oven at 350°. The last 5 min. of baking time, top with
marshmallows and let brown. (canned potatoes maybe used)

BRANDIED SWEET POTATOES

CAROL OOSTERWYK**

10 small sweet potatoes 1 C brown sugar pecan halves (op-
tional) 1/2 C orange juice 3 tbs. butter 3/4 C brandy
Select potatoes of uniform size. Cook til tender, peel or use 1
large can of canned potatoes. Cook brown sugar, orange juice and but-
ter about 10 min. Place potatoes in pyrex dish and pour sauce over.
Add nuts if desired. Bake for 30 min. basting often. Just before
serving, pour brandy over them and light. Serve flammimg. (Brandy
extract gives the flavor but not the flame)

SWEET POTATO SOUFFLE

ALICE ARLEDGE***

3 C mashed potatoes 1 C sugar 1/2 tsp. salt 2 eggs
1/3 stick margarine 1/2 C milk 1 tsp. vanilla and 1 tsp.
Sherry Mix all ingredients, pour into greased baking dish
and cover with topping: 1 C brown sugar, 1/3 C flour, 1 C chopped
nuts, 1/3 stick margarine. Bake 35 min. in 350° oven.

SWEET POTATO BALLS

ALICE ARLEDGE***

3 lbs. sweet potatoes (baked) 1 C sweet milk 1 1/2 C sugar
2 tbs. melted butter marshmallows 1 tsp. ground allspice
1 C crushed corn flakes 1/2 tsp. cinnamon

Cream potatoes. Add sugar, spice, milk, butter. Mold mixture
into balls, placing 1 marshmallow in the center of each ball. Roll
in crushed corn flakes. Place on baking sheet. Put in moderately
hot oven and heat til corn flakes are brown. These can be made and
placed in the refrigerator before baking.

NEW WAYS FOR MASHED POTATOES

MARY KATHERINE BEALL***

For variety add: 1. About 3 strips crisp bacon (crumbled)
2. About 8 olives (chopped up)
3. About 1 tbs. parsley flakes
4. Sprinkle with grated sharp cheese and run
under broiler til brown

MASHED POTATOES

BARBARA PARNELL*

Cook potatoes in boiling salted water til soft; drain. Shake
over low heat til white and mealy. Mash or press through a ricer.
To 3 C hot potatoes add 1/3 to 1/2 C of hot milk, 3-4 tbs. butter
and salt and pepper to taste. Beat til fluffy. Serves 4-6.

STEWED POTATOES

CAROL JOHNSON*

2 large potatoes 1 tsp. salt 1/2 tsp. pepper
1 small onion 1/2 C water

Peel and dice potatoes. Slice onion, place in pan along with
potatoes, salt, pepper, water. Cook approximately 20-25 min.

SCALLOPED POTATOES 1

ALICE ARLEDGE***

1 can Cheddar cheese soup 1/2 C milk 1 sm onion thinly
sliced Paprika 4 C thinly sliced potatoes
1 tbs. butter

Stir cheese soup til smooth, gradually add milk. In buttered
1 1/2 qt. casserole arrange alternately layers of potatoes and
cheese sauce, onions. Dot with butter, sprinkle with paprika.
Bake covered at 375° for 1 hr., uncover and bake 15 min. more.

SCALLOPED POTATOES 11

JENNY MERCER

3 C thinly sliced potatoes 2 tsp. salt 1/2 tsp. pepper
1/2 C butter or margarine 1 C thinly sliced onions
2 tbs. all-purpose flour 1 C milk, scalded

POTATOES WITH MUSHROOMS AND CHEESE

DIANE BENNETT *

4 or 5 med. potatoes, peeled and thinly sliced
1 C swisstype cheese, grated small bunch parsley, chopped
1/4 tsp each salt and pepper 1 small onion, chopped finely
1 clove garlic, thinly sliced 1 pint heavy cream
1½ lb. mushrooms

Season potatoes with salt and pepper. Rub a baking dish with garlic, and butter it well. Put in alternately 1 layer potatoes and 1 layer mushrooms til all are used, ending with a layer of potatoes. Sprinkle over each layer some of the cheese, parsley and onion. Cover top layer with cream. Sprinkle on another layer of cheese and some lumps of butter. Bake in moderate oven (375°) for 45 min. or til potatoes are done. Serves 6 to 8.

STUFFED BAKED POTATOES

FAYE MONTAGUE *

Scrub 4 medium baking potatoes; for soft skins, rub with fat. Bake in 375° oven 1 to 1½ hrs. Take slice from top of each. Scoop out inside; mash. Add butter, salt, pepper, and hot milk to moisten. Beat til fluffy. Fill shells 1/2 full with mashed potatoes. Combine 1 C drained, seasoned cooked or canned peas and 2 Tbs chopped green onions (peas and onions are optional); divide among potato shells. Pile remaining mashed potatoes atop. Return to oven (375°) for 12-15 min. or til heated through and lightly browned. Paprika may be shaken on cheese just before potatoes are returned for browning.

CHINESE PEAS WITH WATER CHESTNUTS

CAROL OOSTERWYK **

1/3 C finely chopped raw pork 1 Tbs peanut or salad oil
2 C Chinese green peas (poddled sugar peas) 1/2 C finely sliced
1 tsp monosodium glutamate water chestnuts
1 C chicken broth 1 Tbs cornstarch 2 Tbs cold water
Fry meat in hot oil in preheated skillet; add peas and chestnuts and monosodium glutamate, then add broth. Steam covered over high heat about 3 min. Combine cornstarch and cold water; push vegetables to one side and add cornstarch mixture to broth; cook and stir til slightly thick. Add salt to taste.

SPICED PEACHES

ANN WEEKS *

1 #2½ can (3½ C) peach halves 1 Tbs mixed pickling spices
1 tsp whole cloves or 3 to 6" stick cinnamon
1 tbs vinegar Combine ingredients; heat to boiling. Simmer
5 min. Drain before serving. Stud peaches with additional whole
cloves, if desired. Serve warm or chilled.

WILD RICE AND MUSHROOMS

ANN WEEKS *

1 3 oz. can (2/3 C) broiled sliced mushrooms 1 C long-grain rice
1 can condensed beef broth 2 Tbs snipped Parsley
1/2 C wild rice 2 Tbs butter or marg.

Drain mushrooms, reserving liquid. Combine mushroom liquid and beef broth; add water to make 2 C. In saucepan bring broth mixture and onions to boiling. Add washed wild rice; reduce heat, cover and simmer 20 min. longer or till rice is done. Add mushrooms and butter, briefly; then add parsley. Serves 6.

HOPPING JOHN (RICE CASSEROLE)

JANE MURRAY

2 C black eyed peas 2 tbs. butter 2 C cooked rice
1/4 lb. pork (salt) salt, pepper, prepared mustard to taste
Soak peas overnight. Cook with pork til tender but keep them whole. There should be only a small quantity of liquid left. Add cooked rice, butter, and seasoning. Simmer 15 min. covered. Serves 8.

BAKED RICE

LOLA RIVENBARK

Melt 1 stick butter in frying pan. Add: 1 C raw white rice and 1 C chopped onions. Stir til brown. Place in casserole; add 2 cans boullion soup. Cover. Cook 1 1/2 hrs. at 300°. Uncover and cook 15 min. longer.

RED RICE

RACHEL ROGERS**

5 slices bacon 1 medium onion (chopped fine) 1 small can
tomato paste 2 cans water salt and pepper to taste
2/3 C rice Fry bacon till crisp. Saute onions in part of
bacon grease. Add salt, pepper, garlic salt. Crumble in bacon. Add rice, tomato paste, water. Simmer 1 hr. or 1 1/4 hrs. in covered fry pan.

RICE CHANTILLY

RAY TAYLOR

Season 1 1/2 C cooked rice with 1 tsp. salt, 1/2 tsp. pepper. Turn into greased baking pan. Blend 1/2 pint heavy cream, whipped. Sprinkle 1/2 C grated cheddar cheese and 1/4 tsp. salt over top of rice. Sprinkle with paprika. Bake at 375° for 30 min.

HAM BARBECUE RICE

BEVERLY STRICKLAND*

Place 2 large sheets of heavy duty aluminum foil on top of each other. Place in round pie pan to make a pouch. Use 3 C (packed down) of left-over, cooked rice. If rice has hardened, separate grains with fork. Mix in large mixing bowl, the rice and: 2 tbs. instant minced onion 1 tsp. Worcestershire Sauce 1 tsp. prepared mustard 2 tbs. oleo 1/2 C minced ham 1 tbs. catsup 1 tsp. chili powder 1 C hot water in which 2 chicken bouillon cubes were dissolved Blend well. Seal aluminum foil pouch well so it can be turned over in cooking. Place on barbecued grill over hot coals for 15 min. Turn pouch over once during cooking to prevent sticking. Open pouch and serve steaming hot with any grilled meat, fish or fowl. This rice recipe can be placed on back of barbecue pit while meat is cooking.

If you use freshly cooked rice instead of left-over rice, cook 1 C of raw rice for this recipe.

FRIED SUMMER SQUASH

BARBARA PARNELL *

Use sliced crookneck squash or vegetable marrow. Don't pare unless the skin is quite tough. Sprinkle with salt and pepper. Dip in flour. Cook in small amount of butter about 10 min, til brown and tender.

MIXED VEGETABLES SPECIAL

DIANE BENNETT *

6-8 potatoes 1 lrg onion 3 carrots 2-3 stalks celery
2 Tbs bacon grease salt, pepper, thyme, parsley (dried)
Cook carrots, celery and onion til carrots are tender. Add potatoes and cook about 20 min., or til done. Season to taste.

SQUASH CASSEROLE

KEITH LAMBERT

1 egg 3 C squash *1/2 doz. saltines 1 C sweet milk
1 onion butter salt cheese pepper
Boil squash and mash; place in caserole. Mix eggs, sweek milk, onion and crackers. Place butter on top and cover with grated cheese. Bake at 350° til browned. (Break crackers into fine crumbs)

FRENCH BUTTER PECAN SAUCE

RAY TAYLOR

Combine: 1/2 C butter, melted; 2 Tbs chives; 1/2 tsp salt, 1/4 tsp. pepper; 1/4 tsp marjoram; 2-4 Tbs lemon juice; 1/2 C chopped pecans. Heat to blend flavors. Serve over cooked vegetables. Makes 1 C or enough to sauce four 10 oz. packages of frozen vegetables.

SPINACH AND CELERY CASSEROLE

CAROL OOSTERWYK **

2 pkg (10-oz. each) frozen chopped spinach 1½ C thinly sliced
1 C water 1 tsp salt celery, tops and all
3 Tbs flour 1/2 C light cream 2 tsp bottled horse-
1 Tbs grated Parmesan cheese radish
Cook spinach as pkg directs. Drain well. Combine celery, water and 1 tsp salt in saucepan. Cover; cook rapidly 5 min. Remove lid. Cook til liquid is almost absorbed. Add butter, ¼ tsp salt and pepper. Blend and cream til smooth; add to celery. Stir til sauce is thick and just begins to bubble. Stir in horseradish and drained spinach. Pour in buttered 1½ qt. casserole. Sprinkle with cheese. Bake at 375° for 20 min. Makes 6 servings.

TOMATO AND OKRA CREOLE

FAYE MONTAGUE *

1 onion, sliced 1 clove garlic, minced 1 green pepper, sliced
1 can (1 lb.) okra 1 can (1 lb.) tomatoes 1½ tsp chili powder
Salt to taste
Cook onion, garlic and pepper in fat til lightly browned. Add okra, tomatoes and seasonings. Cover and simmer 20 min. or til mixture thickens. (If desired use 1 lb. fresh okra, sliced, and 3 C chopped and peeled tomatoes instead of canned okra and tomatoes.) Serves 4-6)

Apple Peanut Pie from Richmond
"a N.C. recipe"
Va.

2 eggs

1 c sugar

2 T. butter melted

4 T flour

$\frac{1}{4}$ t salt

$1\frac{1}{2}$ t. baking powder

1 c. apples

$\frac{1}{2}$ c. peanuts

